

THE NATIONAL PROVISIONER

OCTOBER 20 • 1945

Leading Publication in the Meat Packing and Allied Industries Since 1891

AT LAST! WE CAN MEET YOU AGAIN AT THE CONVENTION...



And Arrange Your Visit to the Home of PRAGUE POWDER...



You Can See It Made from a Crystalloid
by Exclusive, Patented Process*!

IT SURE will be a pleasure to shake your hand again—to welcome, together, the start of an era when meat and Prague Powder will again be available—in unlimited quantities!

And your visit to our Chicago plant will start a new day for you, in curing and season-

ing methods. We believe you'll agree it was a most worth-while trip... seeing how Prague Powder is made—going through the laboratories and kitchens wherein all Griffith products are formulated, tested and controlled.

You'll find the welcome mat at our door.
... see bulletin board for Suite Number.

* U. S. Pat Nos. 2054623, 2054624, 2054625, 2054626

The
GRIFFITH
NEWARK 5, 37 EMPIRE STREET—TORONTO 2, 115 GEORGE STREET—CHICAGO 9, 1415 W. 37TH STREET
LABORATORIES



A★M★I WELCOME

The door to "BUFFALO" Hospitality Headquarters in the Stevens Hotel, Chicago, during the American Meat Institute Convention, October 30 and 31, will be open to you. Come in and see us.

*See bulletin board for
room numbers.*

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities

Buffalo



**QUALITY SAUSAGE
MAKING MACHINERY**

Specialized foot protection for the Packing Industry

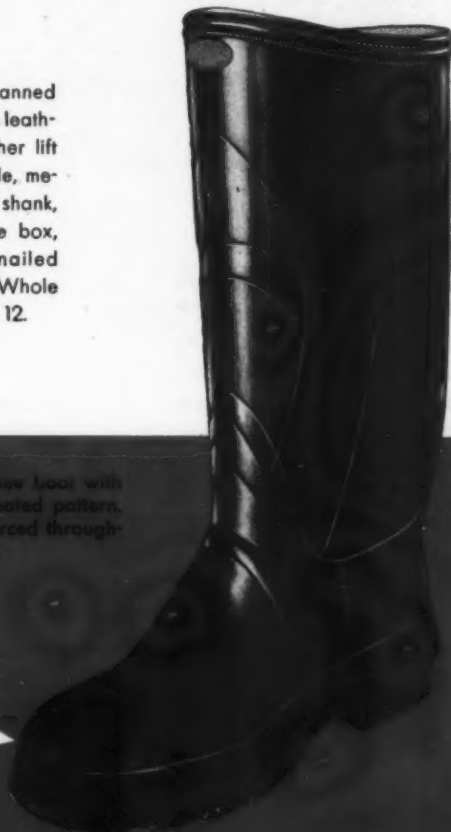
Wet, slippery floors, heavy metal tubs and drums, a falling load—these are a few of the many foot and underfoot hazards ever present in the packing industry. Lehigh makes safety shoes and boots designed especially to give **extra** foot protection under such conditions...long-wearing leather shoes for dry-floor wear...rubber boots and shoes with tough, moulded anti-skid soles help prevent bone-breaking slips and falls in wet-floor departments. And **all** Lehighs have the famous built-in ***Lockrim** armor plate steel toe box that stops heavy impacts. Write today for the complete program "How to Sell Foot Safety in Your Plant."



FOR DRY-FLOOR DEPARTMENTS:

Stock No. 1200, Black retanned blucher shoe. X-Bend chrome leather full double soles, leather lift heel. Grain leather insole, medium toe last. Steel shank, ***Lockrim** steel toe box, long-wearing nailed construction. Whole sizes, 5 to 12.

*T. M. Reg.



STOCK NO. L-100 (TYPE 3)—Black rubber heavy duty knee boot with long-wearing black carbon rubber sole moulded in anti-skid cleated pattern. ***Lockrim** steel toe box, sweat-proof duck lining. Strongly reinforced throughout. Whole sizes, 5 to 12.



THIS PATENTED
***Lockrim**

STEEL TOE BOX is built into every pair of Lehigh Safety boots and shoes. Acts as a "bomb-proof shelter" that protects the toes from injury... keeps men on the job.

STOCK NO. L-110 (TYPE 6)—Black all rubber blucher shoe with tough carbon rubber sole moulded in anti-skid cleated pattern. ***Lockrim** steel toe box, sweat-proof duck lining. Strongly reinforced at every point of wear and strain. Whole and half sizes, 4 to 12.

IDEAL
FOR
WOMEN



LEHIGH SAFETY SHOE CO., INC. • ALLENTOWN, PA.

ABC

THE NATIONAL PROVISIONER

Volume 113

October 20, 1945

Number 16

Table of Contents

HIGHLIGHTS OF CONVENTION PROGRAM

Speakers and Activities.....	19
Dinner on Tuesday Night.....	20
Industry Suppliers to Play Host.....	28

INFORMATION FOR CONVENTIONEERS

Map of Chicago Loop Area.....	23
Timely Tips on Travel.....	26, 44
Parking Lots, Telephone Numbers....	51
Dine and Dance Spots.....	22
Map of Yards Area.....	27
Dramatic Attractions	24
Sports Events	44
Small Airplanes for Sale.....	60
Radio Shows for Visitors.....	48
Choosing a Hog Hoist.....	58
More Fats for Civilians.....	46
October 1 Storage Stocks.....	66
Up and Down the Meat Trail.....	35
Classified Ads	85

EDITORIAL STAFF

EDWARD R. SWEM, Editor • R. ASHLEY CRANDALL, Managing
Editor • ROBERT V. SKAU, Market Editor

Washington: C. B. HEINEMANN, JR., 1420 K St. N. W.

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ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, Manager, Advertising Sales
FRANK S. EASTER, Promotion and Research
FRANK N. DAVIS
H. SMITH WALLACE
F. A. MacDONALD, Production Manager
407 S. Dearborn St. (5), Tel. Wabash 0742.

New York: LILLIAN M. KNOELLER
740 Lexington Ave. (22), Tel. Plaza 5-3237, 5-3238

Los Angeles: DUNCAN A. SCOTT & CO.
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E. T. NOLAN, Editor

C. H. BOWMAN, Editor

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At the
Stevens
Ed Thiele
Tom Lester

START YOUR NEW TRUCKS OUT RIGHT

To start your new trucks out right, to match their fresh styles with highest efficiency — equip them with Kold-Hold Streamlined Hold-Over Refrigeration Plates. For Kold-Hold Plates protect your meat — assures its freshness throughout the longest of trips — by holding specified temperatures until day's end. Then, if part of the load is still undelivered, special overnight refrigeration hook-ups keep your meat in prime condition without the necessity of removing it from the truck.

There is no trimming, slime or loss of bloom on Kold-Hold delivered meats. The lack of ice or brine keeps the truck cooler dry and clean — your meat untainted and hard. Kold-Hold Plates last a lifetime, will not leak or crack. They take up little space, thus permitting more payload. Extremely economical, they actually operate at a cost of less than a dime a day.

Make each of your trucks a cooler room on wheels — equip them with Kold-Hold Refrigeration Plates. Write now for full details — you'll find Kold-Hold engineers ready to recommend Kold-Hold equipment to meet your specific requirements.

KOLD-HOLD

KOLD-HOLD MANUFACTURING CO.

460 N. Grand Ave.

Lansing 4, Mich.



MACK 1907 MODEL

• "G'wan...get a Horse!" •

THAT was a real snappy witticism back in 1907, when Arbogast & Bastian put their first Mack delivery truck on the road.

But A & B didn't get a horse. No, sir, they got more and more Mack Trucks to keep pace with the vigorous growth of their business. And today A & B's fine meats still go to quality retail markets, as they have for the last 38 years, in rugged, dependable Macks.

Think a minute. Why is it so many successful businesses—so many companies whose continued growth is evidence of sound management—have used Mack Trucks for nearly half a century?

It's because Macks *prove themselves better on the job*—work harder, longer, at lower cost. Says who? Says YOU...once you've tried a Mack!

★ BUY THAT VICTORY BOND TODAY ★

Mack Trucks, Inc., Empire State Building,
New York, N. Y. Factories at Allentown, Pa.;
Plainfield, N. J.; New Brunswick, N. J.;
Long Island City, N. Y. Factory branches and
dealers in all principal cities.



Mack 
TRUCKS
FOR EVERY PURPOSE
ONE TON TO FORTY-FIVE TONS

Performance
Counts



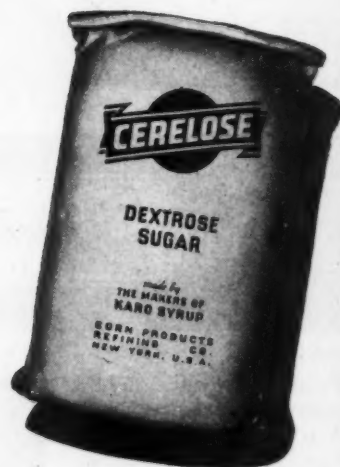
when you think of Romeo...



...you think of Juliet



when you think of energy...



...think of dextrose sugar

THE GREATEST love story of all time is the story of Romeo and Juliet; and the greatest food story of our time is the story of dextrose—food-energy sugar. 8 out of 10 people have learned about dextrose through educa-

tional advertising, continued year in and year out. Rarely does a single advertising message achieve such wide acceptance.

CORN PRODUCTS SALES COMPANY
17 Battery Place New York 4, N. Y.

CERELOSE is dextrose

✓ **better materials**

✓ **scientific construction**

✓ **clearer, more
attractive printing**



GAYLORD CONTAINER CORPORATION • General Offices: SAINT LOUIS

CORRUGATED AND SOLID FIBRE BOXES

FOLDING CARTONS

KRAFT GROCERY BAGS

PAPER AND SPECIALTIES

New York • Chicago • San Francisco • Atlanta • New Orleans • Jersey City • Seattle • Indianapolis • Houston
Los Angeles • Oakland • Minneapolis • Dallas • Jacksonville • Columbus • Fort Worth • Tampa • Detroit
Cincinnati • Des Moines • Oklahoma City • Greenville • Portland • St. Louis • San Antonio • Memphis
Kansas City • Milwaukee • Chattanooga • Bogalusa • Weslaco • New Haven • Appleton • Hickory • Greensboro

BUY VICTORY BONDS AND KEEP THEM



SYLVANIA CASINGS

*— for Full
Rounded Ends!*



SYLVANIA CASINGS for meat give uniform cuts right down to the last cut... insure attractive, even stacks of sliced meats for the display case.

Sylvania casings are favored at the horn. Their dependable strength means easy stuffing and tying. They stand up in the smoke room and steam room... reduce breakage... minimize rejection.

Meats packed in Sylvania casings stand out in the display case. Your trade-mark or special design, worked out in one or more permanent colors, adds immeasurably to the distinctiveness of your products. Sylvania will be glad to help you in creating the most attractive design for your casings.

Made only by SYLVANIA INDUSTRIAL Corporation
Manufacturers of cellophane and other cellulose products since 1929

Plant and Principal Office: Fredericksburg, Virginia

General Sales Office: 122 East 42nd Street, New York 17, N. Y. ★ Casings Division: 111 North Canal Street, Chicago 6, Illinois ★ Distributors for Canada: Victoria Paper & Twine Co., Ltd., Toronto



• Reg. U. S. Pat. Off.

OAK RIDGE PLANT

ATOM SMASHER

ANEMOSTAT AIR-DIFFUSER

SPLITTING THE ATOM

The recent application of the splitting of the atom has shaken the earth to its foundation. The implications are magnificent—yet terrifying. However, we, together with all men of good will, are confident that this new-born knowledge will ultimately be controlled and used for the *benefit* of mankind.

It is no longer a secret that the experimentation and development work took place in Government-owned plants in the states of Washington, New Mexico and Tennessee, as well as in the province of Ontario, Canada.

Equipment used in these plants had to be the most effective available for the respective purposes. *We are gratified that ANEMOSTAT air-diffusers were utilized in these projects.*

ANEMOSTAT CORPORATION OF AMERICA • 10 EAST 39TH STREET, NEW YORK 16, N. Y.

There is no substitute for ANEMOSTAT

The use of Anemostat air-diffusers in these projects, as in the foremost industrial plants throughout the world, proves that Anemostats are vital to air-conditioning. The list of Anemostat installations reads like a blue-book of world industry. Consult our engineers for draftless air-diffusion.

"NO AIR-CONDITIONING SYSTEM
IS BETTER THAN ITS AIR-DISTRIBUTION"

ANEMOSTAT

DRAFTLESS AIR-DIFFUSERS

AC-1025

The National Provisioner—October 20, 1945

Page 9



"The bigger the family — the better the service"


THE greater the variety, too—especially if the family is big like Continental's. Our new packaging service is based on a combination of experience, technical skill, designing and engineering "know-how", with increased resources and facilities. This combination assures you of getting the *best* package for your product.

Continental now covers every phase

of safe packaging—metal containers, liquid-tight paper cups and containers, fibre cans and drums, steel pails and other heavy-duty containers.


Uncle Sam is still our chief customer. But keep your eye on Continental! And on Continental's trademark, too! The Triple-C stands for *one* company with *one* policy—to give you only the very best in quality and service.

Tune in: "REPORT TO THE NATION" every week over coast-to-coast CBS Network

CONTINENTAL  PAPER DIVISION	CAN COMPANY, INC. FIBRE DRUMS The Container Co., Van Wert, Ohio LIQUID-TIGHT FOOD CONTAINERS Boothby Fibre Can Co. Roxbury, Mass. PAPER CUPS AND FOOD CONTAINERS Mono Containers Newark, N. J. COMBINATION PAPER AND METAL CONTAINERS Headquarters: 330 W. 42d St., New York 18, N. Y. 13 Plants — Sales offices in all principal cities
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CONTINENTAL PAPER CONTAINERS—Our complete line of attractive paper cups and protective liquid-tight containers has long been widely used by food and meat packers and by dairies everywhere. Especially popular for packing moist foods of all kinds. Space-saving nested cups are available in 6, 8, 12 and 16-oz. capacities, plus Mono Containers in sizes from 1½-oz. up to 16-lb. capacity; liquid-tight cylindrical containers range from ¼-pint to 10-lb. capacity.



KLEERWRAP GLASSINE • SNOWDRIFT GLASSINE •

SILVERKLEER TRANSPARENT GLASSINE • LARD PAK •

BACON PAK • GENUINE GREASEPROOF •

SYLVANIA CELLOPHANE • SPECIAL PAPERS •

PRINTED IN SHEETS AND ROLLS

ANNOUNCING THAT AGAIN AT THE CONVENTION

. DANIELS will be visiting with old acquaintances; making new friends. Those who know us are familiar with the famous DANIELS packaging products. We shall be delighted to acquaint our new friends with them. While at the convention, look us up. We would like to assist in solving your packaging problems, as for years DANIELS have been helping others. That's all for now we'll be seeing you.

DANIELS MANUFACTURING COMPANY
RHINELANDER,
MULTICOLOR PRINTERS
CREATORS • DESIGNERS

PREFERRED PACKAGING SERVICE



← *Send for
booklet P*

Read the Story of Patapar

Patapar* Vegetable Parchment has qualities you may not know about — wet-strength so great it can be boiled without harm — and power to resist penetration of grease, fats, oils. The booklet gives the complete story. It tells about different types of Patapar designed to meet all sorts of problems. Some types of Patapar are airtight. Other types are made for products which must have wrappers that allow them to breathe. There are types of varying degrees of wet-strength, grease-proofness, opaqueness. In all there are 179 different types of Patapar.

Get to know this unique paper. If you are already using it as a wrapper, you may discover how Patapar can be helpful to you in other ways. Write on your business letterhead for booklet P.

* Reg. U. S. Pat. Off.

A few of Patapar's many uses

- Meat wrappers
- Ham boiler liners
- Butter wrappers
- Tub liners and circles
- Lard wrappers and
bulk packaging units
- Carton and box liners

Paterson Parchment Paper Company • Bristol, Pennsylvania

Headquarters for Vegetable Parchment Since 1885

WEST COAST PLANT: 340 BRYANT STREET, SAN FRANCISCO 7, CALIFORNIA

BRANCH OFFICES: 120 BROADWAY, NEW YORK 5, N. Y. • 111 WEST WASHINGTON ST., CHICAGO 2, ILL.

CAN YOU MATCH THIS ACCURACY IN MAKING UP FORMULAS?

"TO AVOID 'OFF-FLAVORS' in our sweet pickle formulas, caused by errors in measuring salt, we use Lixate brine. Repeated laboratory analyses of our pickle formulas show that errors now are practically non-existent."

Newton B. Miller

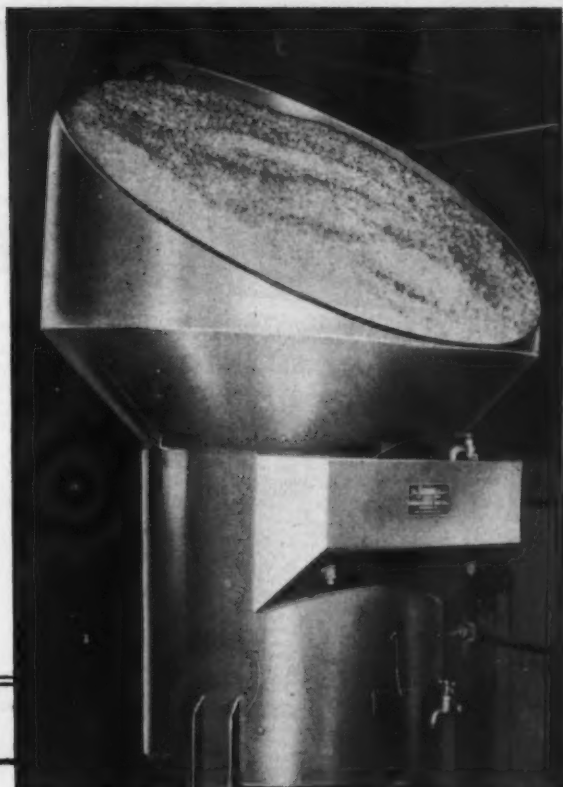
SUPT. NEWTON B. MILLER
Stahl-Meyer Inc., New York, N. Y.

*Quick Check on the
Superiority of
Free-Flowing
Lixate Brine*

✓ **100% SATURATION AT ALL TIMES**
—One gallon always contains 2.65 lbs. of salt. A definite volume of Lixate brine always supplies a definite quantity of salt.

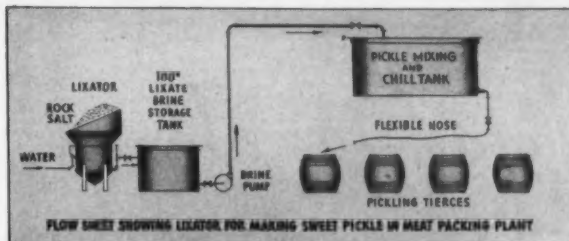
✓ **FREE FROM IMPURITIES**—Lixate brine is not only free from suspended impurities but is bacteriologically and chemically pure beyond the requirements of pure food authorities.

✓ **ECONOMY IN PRODUCTION**—Entirely automatic in operation, the Lixator produces perfect Rock Salt. Because salt waste in handling, spills, and dissolution in storage is eliminated, Lixate users report savings up to 20%.



SALT SAVINGS

At right you see the Lixator in use at Stahl-Meyer Inc., New York City. Lixators are made in numerous models and sizes to meet any space limitations and any brine requirements. Custom-built Lixators are also supplied to meet unusual conditions.



SAVE TIME AND LABOR

Flow sheet above shows a typical Lixator installation. Piped to wherever it is needed, free-flowing Lixate brine saves the time and labor of transporting dry salt and mixing brine.

The LIXATE Process
Reg. U. S. Pat. Off.
for making brine

INTERNATIONAL SALT COMPANY, INC.



Salty Says:

FREE BOOKLET GIVES YOU ALL THE FACTS!

Explains the Lixate Process in complete detail and shows many Lixator installations which are cutting costs, increasing efficiency, and contributing to improved products in numerous industries. Also contains a special 38° F. brine table for use in connection with meat curing cellars.

International Salt Company, Inc.

Dept. NP-10, Scranton, Pa.

☐ Send free copy of "The Lixate Process for Making Brine."

☐ Have your field engineer call.

Name _____

Firm _____

Street _____

City _____

State _____

THE NATIONAL PROVISIONER

JULY 14 - 1943

Leading Publication in the Meat Packing and Allied Industries Since 1891

Rendering A Particularly Timely ECONOMIC SERVICE To The WAR EFFORT Thru The Packing Industry

Since the war emergency, the available slaughtering and processing facilities have been virtually frozen. However, thru the medium of Dressed Hogs, these plants with excess slaughtering facilities, located in the surplus hog producing sections of the country, have made it possible for those processing plants throughout the rest of the country, without sufficient slaughtering facilities, to continue operating to their fullest efficiency—thereby continuing the service of complete Packing House activities to the welfare of the country, and to vital to the war effort, resulting in maximum efficiency, and balancing the facilities of the Meat Packing industry.

The economic soundness of shipping Dressed Hogs, requiring just about half the railroad facilities otherwise needed to transport live hogs, saving live hog in transit shrinkage equalling approximately 50c per dressed Cwt., saving millions of pounds of meat, doing the job of slaughtering where labor costs and overhead are less, and saving the freight on the difference between the live weight and the dressed weight of the hogs, is especially desirable, essential, and vital under present conditions.

Fifteen years ago we originated, and have since

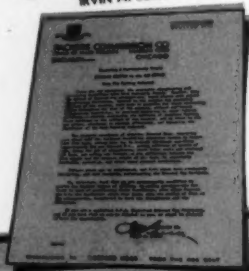
been constantly developing, and more recently, perfecting the Dressed Hog business.

We, therefore, feel that we are preeminently qualified to render the highest degree of service, in making arrangements for those in need of consulting their facilities with other Packers who have the facilities which they lack, thru the medium of Dressed Hog arrangements, beneficial to both the Slaughterer and the Processor.

If you are a qualified O.P.A. Certified Dressed Hog Processor, and if you feel that we can be helpful to you, we shall be pleased to have the opportunity.

PACKERS COMMISSION CO.

Irvin A. Busse
IRVIN A. BUSSE



PACKERS COMMISSION CO.
BOARD OF TRADE BUILDING
SIXTEENTH FLOOR
CHICAGO

ORIGINAL AND ONLY
DRESSED HOG BROKERS EXCLUSIVELY

**In July
1943**

This same advertisement appeared on the front cover of THE NATIONAL PROVISIONER, presenting an explanation of a service which has been particularly adapted to the needs of the Meat Industry - a service that had created the foundation for one of the most important developments of the past 50 years - that marked the formal and recognized development of The Dressed Hog Business.



Today—as always

This service offered to the Meat Industry by the Packers Commission Co. is unique. This company has its service geared to present day conditions and is offering the industry the wide knowledge of its experience, inviting consultation on Dressed Hog problems concerning the industry TODAY.

PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING

SIXTEENTH FLOOR

CHICAGO

GEBHARDTS

Assure No Defrosting Shutdowns!

Gebhardts when installed and operated according to our instructions, are guaranteed to remain free from frost and ice accumulation. Our Engineering Department would be pleased to explain in detail the operation of this patented unit.

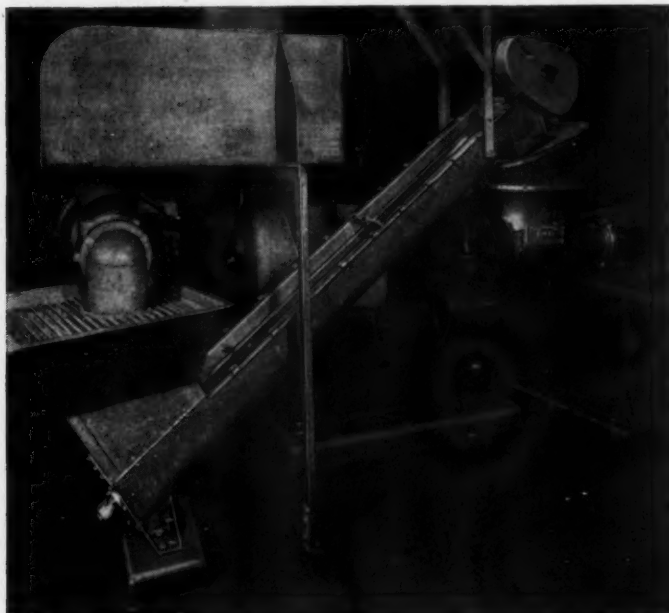


Gebhardt's refrigeration system, suspended from the ceiling, keeps this sausage chill box at the correct temperature and humidity and still keeps all the coils free from frost and ice accumulation.

ADVANCED ENGINEERING CORPORATION
1802 WEST NORTH AVENUE, MILWAUKEE 5, WISCONSIN

Link-Belt Screw Conveyor

for Sanitary, Economical Handling of Meat Products



SAUSAGE MEAT Sanitary, dirt and moisture-proof handling of sausage meat from grinders to mixers, is accomplished with this Link-Belt sectional flight type, continuously welded and ground, galvanized screw conveyor. It increases production by eliminating manual handling, is low in operating and maintenance cost—easy to clean and passes M.I.D. inspection. This type of conveyor can also be made of stainless steel and is also used on installations of this kind for handling meat from hashers to mixers.

Important Facts About Link-Belt Screw Conveyor

1. **Compact:** requires little space and head room.
2. **Simple Construction:** no elaborate chutes or skirting.
3. Water and dust-tight seals, covers, joints and L-B spring cover clamps keep dirt and moisture out.
4. **Easy Installation:** economical, simple; ease of passing through wall, with small opening.
5. **Durable:** made as durable as necessary for materials handled; wear is very gradual.
6. **Economical:** first cost, installation and maintenance are all low.

● For handling edible and inedible products and materials, screw conveyors offer many advantages. Link-Belt makes all types and has pioneered their development and application. Our facilities and engineering experience are unmatched. When you are considering new equipment or modernizing of existing installations, it is logical and wise to come to Link-Belt—"Screw Conveyor Headquarters."

LINK-BELT COMPANY

Chicago 8, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8. Offices, Factory Branch Stores and Distributors in Principal Cities.

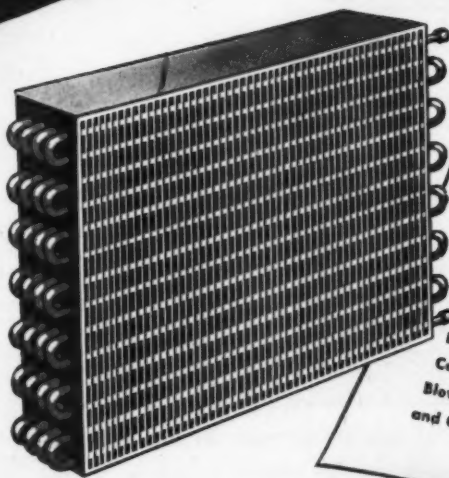


LINK-BELT SCREW CONVEYOR
COLLARS • COUPLINGS • HANGERS • TROUGHS • BOX ENDS • FLANGES • THRUSTS • DRIVES



NOTHING ABSORBS WATER LIKE A SPONGE

NOTHING ABSORBS HEAT LIKE A FIN COIL



Both owe it largely to their

EXTENDED surface.

Yet, many refrigeration systems still use outmoded bare-pipe coils. It will pay you to install modern MARLO Fin Coils for:

- Greater efficiency
- Smaller size
- Lighter weight
- Lower cost

May we send you our Blast Coil Bulletin?

MARLO HEAT TRANSFER SURFACE

Ball-Bonded Blast Coils—Cooling and Heating • Air Conditioning and Refrigeration Apparatus • Industrial Blower Units • Unit Coolers • Evaporative Condensers and Coolers • Low Temperature Apparatus

"MARLO MEANS HEAT TRANSFER EQUIPMENT"

MARLO COIL COMPANY

ST. LOUIS 10, MISSOURI



First for Sales-Appeal



Watch your sausages sell themselves in Armour's *Natural* Beef Round Casings

Ring Bologna in Armour's Natural Beef Round Casings has real sales-appearance in a dealer's case. It looks so plump, so well-filled, so appetizing, any shopper can tell at a glance that here is bologna at its flavorful finest.

Careful grading and inspection for uniform size, shape and texture, freedom from impurities, and fine quality, help you attain

sausages with that same inviting appearance time after time.

Prove to yourself that Armour's Natural Casings are a wise choice for sausage with eye-appearance, taste-appearance, sales-appearance.

Your nearest Armour Branch or Plant will give you the utmost assistance in providing you with these fine, natural casings within the limits of the available supply.

ARMOUR and Company



MEETING TO SPOTLIGHT THE PROBLEMS OF PEACE

TIMELY discussion of the opportunities and problems of peace rather than of war will occupy the attention of hundreds of meat packers from all over the United States as they gather at the Stevens hotel in Chicago on October 30 and 31 for the fortieth annual convention of the American Meat Institute.

Even more important than the formal program for this convention—which was in “dream” form only, until the lifting of the ODT ban some weeks ago—will be the opportunity it affords members of the industry to get together “man-to-man” and talk over some of their plans, hopes and fears for the post-war period.

During the coming months packers must adjust their businesses to the elimination of rationing, subsidies and price con-

trol. Many of them plan to carry out ambitious expansion and modernization programs and to resume merchandising effort on a pre-war or greater scale. There is uncertainty in the livestock supply situation; few know from

day to day what unionized labor is going to demand next. There are such intriguing subjects as new stabilized and neutral short-enings and frozen meats.

Industry suppliers, too, have new ideas to pass on, and con-



A. ANDRESEN



JOHN HOLMES



R. N. HEATH



A. UPGREN

sideration must be given to such long-range possibilities as the industrial use of atomic energy.

One phase of the convention program will give the packer information which he needs now or will need in the next few months to operate his business: the economic outlook, trends in livestock marketing and an analysis of the meat situation.

Since expansion of the demand for meat, and public recognition of its dietary importance, is close to the meat packer's heart and pocketbook, the program will include discussion of such subjects as "Food Problems Ahead," "We Must Feed Our People Better," and "What Is Ahead in Meat Education."

Program participants will include such prominent industry figures as John Holmes of Swift & Company, T. Henry Foster of John Morrell & Co. and R. A. Rath of the Rath Packing Co., as well as leaders in the industrial and other fields, including Dr. Robert E. Wilson of Standard Oil Co. of Indiana; Harry E. Reed of the U. S. Department of Agriculture; Congressman August H. Andresen, and Dr. H. E. Babcock of Cornell University.

Several committee meetings will be held on Monday, October 29, and reports indicate that a number of conventioners will arrive in Chicago on that day. The Institute's registration desk in the foyer of the grand ballroom on the second floor of the Stevens will be open and packers who arrive early will be registered there on Monday.

The AMI convention program follows:

TUESDAY MORNING, OCTOBER 30

10:00 A.M.: *Opening Remarks* by T. Henry Foster, chairman of the board of John Morrell & Co., and chairman of the board of the American Meat Institute.

"*The Economic Outlook*" by Dr. Arthur Upgren, associate editor of the *Minneapolis Star Journal* and professor of economics at the University of Minnesota.

"*Food Problems Ahead*" by August H. Andresen, United States Representative from Minnesota and member of the House Agricultural Committee.

Annual Address by Wesley Hardenbergh, President of the American Meat Institute.

Award of gold buttons to veterans with 50 years of service in the meat industry.

TUESDAY AFTERNOON, OCTOBER 30

2:00 P.M.: Speaker to be announced.

"*The Meat Situation*" by Harry E. Reed, director of the livestock branch, Production and Marketing Administration, U. S. Department of Agriculture.

"*Observations on the Meat Packing Industry*" by George C. Kern, Portland Abattoir Co., Portland, Me.

"*Trends in Livestock Marketing*" by O. B. Jensen, chief of the Division of Agricultural Economics, University of Minnesota.

TUESDAY 7 P.M.: ANNUAL DINNER

"*The Future of American Industry*" by Dr. Rob-

WILSON OF STANDARD OIL AND ROPER TO SPEAK AT DINNER

A leading industrialist and a nationally-known analyst of public opinion will speak at the Institute's annual dinner, to be held in the grand ballroom of the Stevens hotel at 7:00 p.m. on the evening of Tuesday, October 30.

Dr. Robert E. Wilson, chairman of the board of the Standard Oil Company of Indiana, and one of the outstanding industrialists of the United States, will deliver an address on the future of American industry.

Elmo Roper, who has directed much of the consumer research work in connection with the American Meat Institute educational campaign and carried on surveys and market analyses for many different industries, will deliver a short talk on "The Power of Information." Mr. Roper is well-known for his successful forecasts on national elections and those who attended the 1944 dinner will remember the accuracy of his predictions on last year's presidential race.

Dr. Wilson began his career at Massachusetts Institute of Technology as director of the research laboratory of applied chemistry and assistant professor of chemical engineering. He became assistant director of research for Standard Oil of Indiana in 1922 and seven years later, having shown a talent for executive work also, he was chosen to manage the company's development and patent department. He soon became a director and a vice president and in 1935 he was made head of the Pan American Petroleum & Transport Co. At the beginning of 1945 he returned to Chicago as chief executive of the parent company, Standard Oil of Indiana.



R. E. WILSON



ELMO ROPER

The Institute is asking those who plan to attend to order their tickets and place their reservations in the hands of the AMI by Friday, October 26. The names of the persons who will use the tickets should accompany the order so that the Institute can draw up a printed seating list. Tickets to the dinner will be sold on Monday and Tuesday, October 29 and 30, up to the capacity of the grand ballroom, but it will not be possible to include in the printed seating list the names of those whose requests for reservations reach the Institute after Friday night, October 26. Tickets to the annual dinner will be \$7 each.

Either dinner jackets or business dress may be worn by those attending the dinner.

Instrumental and vocal melodies will blend with the amino acids at the Institute's annual dinner. Fourteen musicians as a unit will draw skillful bows and toot trumpets and "Naughty Marietta" will go 'round and 'round, purring in the ears and aiding digestion.

A dozen song stylists—six beautiful songbirds in svelte white satin, and a half-dozen Russian-bloused male vocalists—will present medleys from "Oklahoma" and "The Donkey Serenade."

ert E. Wilson, chairman of the board of Standard Oil Company of Indiana.

"The Power of Information" by Elmo Roper, na-

tionally known analyst of consumer opinion.
Dress is optional.

WEDNESDAY MORNING, OCTOBER 31

10:00 A.M.: "We Must Feed Our People Better"
by Dr. H. E. Babcock, chairman of the board of
trustees of Cornell University and former chair-
man of the board of the Grange League Federation.

10:30 A.M.: Speaker to be announced.

"What Is Ahead in Meat Education," a verbal
and pictorial presentation by R. A. Rath, president,
Rath Packing Co.; Frank A. Hunter, jr., presi-
dent, Hunter Packing Co.; R. N. Heath, Leo Bur-

nett Advertising Agency, and John Holmes, presi-
dent, Swift & Company.

WEDNESDAY AFTERNOON, OCTOBER 31

2:00 P.M.: "Atomic Energy and its Industrial
Implications" by Dr. Reuben G. Gustavson, vice
president and dean of faculties, University of
Chicago.

Panel Discussion of "Possible Place of Packaged
Meats, Fresh and Frozen, in the Post-War Pic-
ture." The chairman of the panel and its members
will be announced later.

Business Session.

Adjournment.

THE PROVISIONER COVERS THE CONVENTION

IT WAS October of 1906, the first day
of the month and of the week, a
day whose monumental significance
to the American meat packing industry
has increased with the passing of time.
It was a day of dual importance, for
on it occurred two events which were
to exert a marked influence on the
future of the meat industry.

Of greatest interest at the time, per-
haps, was the fact that October 1, 1906,
was the date on which the federal meat
inspection law, drawn up by the De-
partment of Agriculture, became effec-
tive. The new requirements it laid down
made the period a vexing one for pack-
ers, retailers and government officials
alike. It was to iron out these and
similar problems that, on the same date,
a second event was taking place.

Its focal point was Chicago in the old
Grand Pacific hotel, located on the
northwest corner of Clark st. and
Jackson blvd. and long since torn down
and forgotten. That day the hotel
buzzed with an undercurrent of specula-
tion and excitement and, as leaders of
the meat packing industry gathered
there, the hand of history had already
begun to write. For these were trying
times and the industry, as such, had no
leader, and no organization to help
wage its battles. To correct this condi-
tion, these men were meeting. They
called their newly-formed organization
the American Meat Packers Associa-
tion, the forerunner of the present day
American Meat Institute.

The important events which occurred
at this initial gathering filled the pages
of THE NATIONAL PROVISIONER on Oc-
tober 6, 1906. In this, the Provisioner's
first "Convention Issue," ten full pages
were devoted to a faithful report of
the proceedings. There was even a
photograph—one lone portrait—of
Michael Ryan, the first president of the
association, looking distinguished and
imposing behind his flowing beard.

Through the ensuing years, as the
organization grew and weathered such
hardships as a national depression and
two World Wars, and as the name
changed to the Institute of American
Meat Packers and eventually to the
American Meat Institute, its delibera-

tions and activities have been reported
and preserved by THE NATIONAL PRO-
VISIONER.

As the power and stature of the AMI
have increased, with its annual con-
ventions assuming greater importance
year by year, THE NATIONAL PRO-
VISIONER has kept pace. With another
national convention looming only a few
days off, a meeting
at which far-reach-
ing decisions will
be made and ag-
gressive action
planned for the
welfare of the in-
dustry, THE NA-
TIONAL PROVISION-
ER of 1945 and its
editorial staff,
headed by Edward
R. Swem, confi-
dently awaits the
challenge of con-
verting into print
some 150,000 words
—half again as
many words as appear in the average
full length book—within a ten-day
period.

Where the 1906 convention number of
the Provisioner boasted one photograph,
the 1945 version will contain almost 500
separate pictures, the great majority
taken by staff members and other ex-
pert photographers acting exclusively
for the Provisioner. Some 1,000 to 1,500
individuals will be pictured in all.

The forthcoming plus-300 page issue



E. R. SWEM



C. H. BOWMAN



E. T. NOLAN



R. V. SKAU



R. A. CRANDALL

will also make prodigious demands on
the advertising staff, under the direc-
tion of Harvey W. Wernecke, which
must process about 250 separate adver-
tisements of varying sizes in this issue
alone. Also carrying a heavy burden is
vice president Lester I. Norton who
must coordinate the activities of all
departments of the organization.

E. T. Nolan and C. H. Bowman, edi-
tors of the Provisioner's DAILY MARKET
SERVICE, will contribute their knowledge
of the industry and its personalities in
the production of the convention num-
ber.

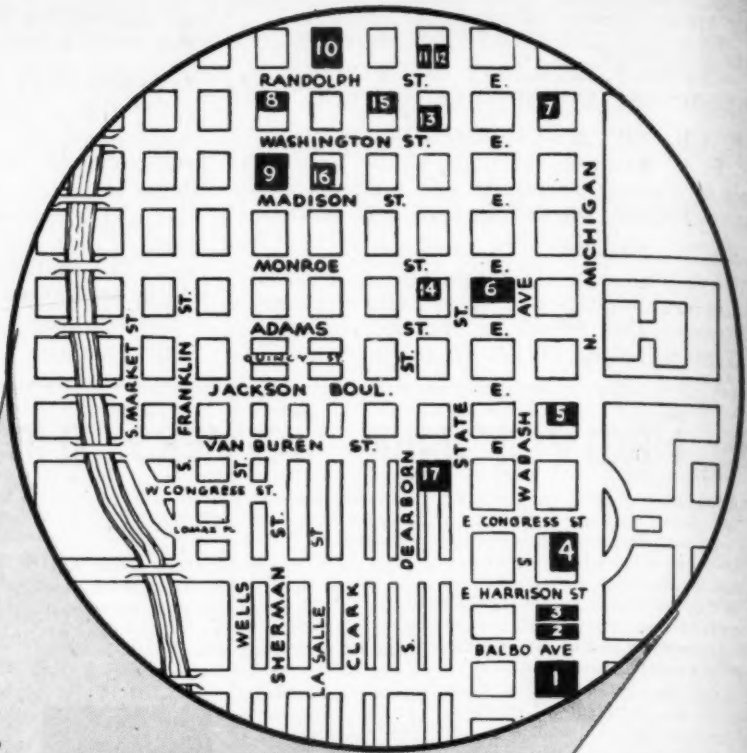
In addition, there are others—nume-
rous others—who will play an important
role in meeting a deadline which already
rumbles in the background. Assisting
Mr. Swem in writing, editing and laying
out the magazine will be R. Ashley
Crandall, managing editor, and Robert
V. Skau, market editor. Their task is
an imposing one, requiring a high de-
gree of skill and experience and the
ability to work smoothly and calmly
while assembling a magazine, part of
which is still being written while the
early forms are already in the process
of being printed.

This year the pressure has been more
intense than usual, for it has not been
possible to utilize the advantages of
long range planning, due to the sud-
denness with which the annual conven-
tion came into being. Until the ODT
ban was lifted on industry gatherings
there was no assurance that the con-

(Continued on page 54.)

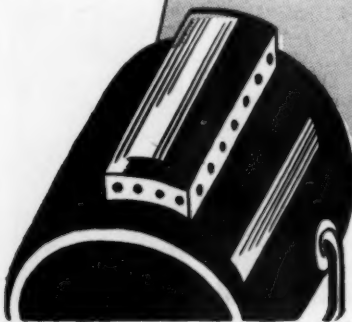
GUIDE TO MAP

1. STEVENS HOTEL
2. BLACKSTONE HOTEL
3. MARBLE STAIRWAY
4. CONGRESS HOTEL
5. HUYLER'S
6. PALMER HOUSE
7. BLACKHAWK
8. BISMARCK HOTEL
9. LA SALLE HOTEL
10. SHERMAN HOTEL
11. PETE'S STEAKS
12. STOUFFER'S
13. CARDER'S
14. ESQUIRE
15. HENRICI'S
16. MARTINS
17. RUSSELL'S



NEW rendezvous will beckon to convention visitors this year as the site of the annual A.M.I. gathering shifts from the Drake hotel on the near north side of Chicago to the Stevens hotel, just south of the loop. The new convention locale brings many downtown dine and dance spots within easy walking range. All loop night spots are within a few minutes' ride by taxi from the Stevens, and several can be reached almost as quickly by subway or street car.

Chicago's downtown section is, of course, dotted with innumerable restaurants and night clubs, only a few of the more prominent of which can be listed here. Many of the places which we must omit due to lack of space are noted for their cheery friendliness and quaint charm. However, conventioners who may not personally be acquainted with these establishments can be assured of excellent cuisine and entertainment by visiting instead the larger and better known clubs and restaurants shown on the accompanying spotlighted map (this page) and those listed here.



DINE AND DANCE SPOTS

Stevens Hotel.—720 S. Michigan ave. Boulevard Room, featuring Clyde McCoy and his orchestra.

Blackstone Hotel.—S. Michigan and East Balbo. Mayfair Room, Ernie Hechscher and his orchestra. Balinese Room, Bill Bennett and his orchestra.

Marble Stairway.—624 S. Michigan ave. Jimmy Flowers and his orchestra.

Congress Hotel.—500 S. Michigan ave. Glass Hat, featuring Milt Hirth and his trio.

Bismarck Hotel.—171 W. Randolph st. Walnut Room, Emile Petti and his orchestra. Tavern Room, Earl Roth and his orchestra.

Blackhawk.—129 No. Wabash ave. Harry Cool and his orchestra.

Eitel Old Heidelberg.—14 W. Randolph st. Old Heidelberg concert orchestra under direction of Hans Muenzer. Rathskeller, Louis and his gang.

LaSalle Hotel.—LaSalle and W. Madison sts. American Room, Florian Zabach and his orchestra.

Palmer House.—State and Monroe sts. Empire Room, Eddie Oliver and his orchestra.

Sherman Hotel.—N. Clark and W. Randolph sts. Louis Prima and his orchestra.

Chez Paree.—610 N. Fairbanks et. Master of ceremonies, Danny Thomas.

Brown Derby.—104 S. Wabash ave. Master of ceremonies, Bobby Phillips.

Although only a few of the following establishments feature dancing, all are noted for the excellence of their menus and mixed drinks.

Pete's Famous Steaks.—165 N. Dearborn st.

Gibby's Restaurant.—192 N. Clark st.

Huyler's.—308 S. Michigan ave.

Lander's Restaurant.—134 S. Wabash ave.

Stouffer's Restaurant.—32 E. Randolph st.

St. Hubert Old English Grill.—216 Federal st.

Carder's Restaurant.—118 N. Dearborn st.

Esquire.—115 S. Dearborn st.

Henrici's Restaurant.—71 W. Randolph st.

Martin's.—33 N. LaSalle st.

Colosimo's Restaurant.—2126 S. Wabash ave.

Russell's Silver Bar.—State and Van Buren sts.

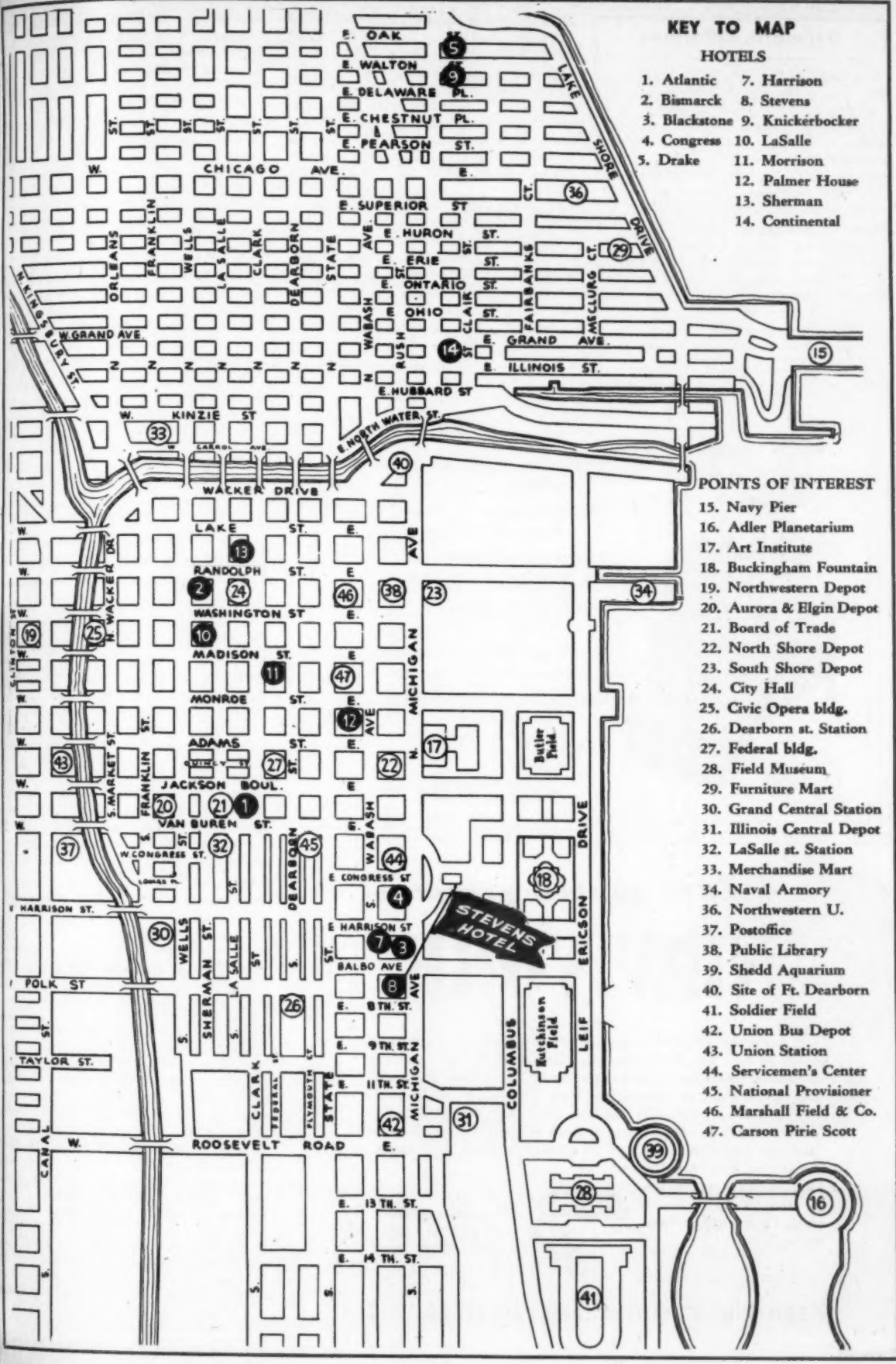
Hoe-Sai Gai Restaurant.—85 W. Randolph st.

Ireland's Oyster House.—632 N. Clark st.

Italian Village Restaurant.—71 W. Monroe st.

Latin Quarter Vodvil Lounge.—23 W. Randolph st.

Le Petit Gourmet.—619 N. Michigan ave.



KEY TO MAP

HOTELS

- | | |
|---------------|------------------|
| 1. Atlantic | 7. Harrison |
| 2. Bismarck | 8. Stevens |
| 3. Blackstone | 9. Knickerbocker |
| 4. Congress | 10. LaSalle |
| 5. Drake | 11. Morrison |
| | 12. Palmer House |
| | 13. Sherman |
| | 14. Continental |

POINTS OF INTEREST

15. Navy Pier
16. Adler Planetarium
17. Art Institute
18. Buckingham Fountain
19. Northwestern Depot
20. Aurora & Elgin Depot
21. Board of Trade
22. North Shore Depot
23. South Shore Depot
24. City Hall
25. Civic Opera bldg.
26. Dearborn st. Station
27. Federal bldg.
28. Field Museum
29. Furniture Mart
30. Grand Central Station
31. Illinois Central Depot
32. LaSalle st. Station
33. Merchandise Mart
34. Naval Armory
36. Northwestern U.
37. Postoffice
38. Public Library
39. Shedd Aquarium
40. Site of Ft. Dearborn
41. Soldier Field
42. Union Bus Depot
43. Union Station
44. Servicemen's Center
45. National Provisioner
46. Marshall Field & Co.
47. Carson Pirie Scott

Dramatic Offerings

"The Student Prince": Studebaker theater, 418 S. Michigan ave. Revival of operetta by Sigmund Romberg, with Toby Durst, Laurel Hurley and Alexander Gray and the famous singing male chorus. Opens October 28; tickets now on sale. Nightly; Wednesday and Saturday matinees. Prices: \$3.60, \$3, \$2.40, \$1.80, \$1.20.

"Dear Ruth": Harris theater, Lake and Dearborn sts. This is a comedy by Norman Krasna, staged by Moss Hart, with William Harrigan, Leona Powers, Herbert Evers, Beverly Chambers.

Nightly except Sunday; Wednesday and Saturday matinees. Prices: \$3.60, \$3, \$2.40, \$1.80, \$1.20.

"Carmen Jones": Erlanger theater, 127 N. Clark st. Billy Rose's Negro version of Bizet's "Carmen", with book and lyrics by Oscar Hammerstein II and music arrangements by Robert Russell Bennett. Nightly; Saturday matinee. Prices: \$4.20, \$3.60, \$3, \$2.40, \$1.80, \$1.20.

"Anna Lucasta": Civic theater, 20 N. Wacker dr. Philip Yordan's Negro play, with Hilda Simms and others of original cast. Nightly; Saturday matinee. Prices: \$3.60, \$3, \$2.40, \$1.80, \$1.20.

"The Two Mrs. Carrolls": Great North-

ern theater, 20 W. Jackson blvd. Play by Martin Vale, with Elisabeth Bergner, Joel Ashley and Stiano Braggiotti. Nightly; Wednesday and Saturday matinee. Prices: \$4.20, \$3.60, \$3, \$2.40, \$1.80, \$1.20.

"The Voice of the Turtle": Selwyn theater, Lake and Dearborn sts. Romantic comedy by John Van Druten with K. T. Stevens, Hugh Marlowe and Vivian Vance. Nightly except Sunday Wednesday and Saturday matinees. Prices are as follows: \$3.60, \$3, \$2.40, \$1.80, \$1.20.

"The Winter's Tale": Blackstone theater, S. Michigan and Balbo sts. Begins Oct. 29. Theater Guild Production of Shakespeare's play with Jessie Royce Landis, Florence Reed, Henry Daniell, Romney Brent and Whitford Kane. American theater society subscription.

"Laffing Room Only": (New) Shubert theater, Monroe at State (formerly Majestic theater). Musical comedy revue with Olsen & Johnson. Nightly Wednesday and Saturday matinees. Prices: \$4.80, \$4.20, \$3.60, \$3, \$2.40, \$1.80, \$1.20.

Note: When ordering theater tickets by mail be sure to enclose self-addressed, stamped envelope.

Music and Lectures

CONCERTS: Marian Anderson, vocalist. Orchestra Hall, 220 S. Michigan ave. Oct. 28, 3:30 p.m. Tickets on sale at box office.

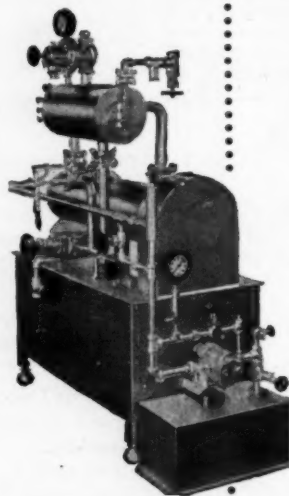
OPERA: Chicago Opera Company. Opera House, 20 N. Wacker dr. October 27 (matinee) "Faust"; October 27 (eve.) "Parsifal"; October 29, "La Forza Del Destino"; October 31, "Pelleas and Melisande." Prices: Main floor, \$6, \$4.80, \$4.20; first balcony, \$4.80, \$3.60, \$3; second balcony, \$2.40, \$1.80. (Address mail orders to Room 234, Civic Opera House, 20 N. Wacker dr., Chicago 6, Ill. Enclose self-addressed stamped envelope.)

LECTURE: Orchestra Hall, 220 South Michigan ave. October 29, Dunninger. mind reader, 8:15 p.m. Prices: \$1 to \$3.

Loop Movie Houses

(See local newspapers for current films)

Chicago theater, State and Lake sts. Rialto theater (burlesque) State near Van Buren and Oriental theater, Randolph near State, offer stage attractions and motion pictures; late show 9:30 p.m. The following show movies only: State-Lake, State and Lake sts.; United Artists, Randolph and Dearborn sts.; Roosevelt theater, Washington and State sts.; Garrick, Randolph at Clark sts.; Apollo, Randolph near Clark Palace, Randolph at LaSalle; Woods Randolph at Dearborn; McVickers Madison at State (the latter shows double features); World Playhouse, 418 S. Michigan ave. Late shows vary from 9:30 to 10:30 (check in newspaper for exact information.)



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NEW YORK

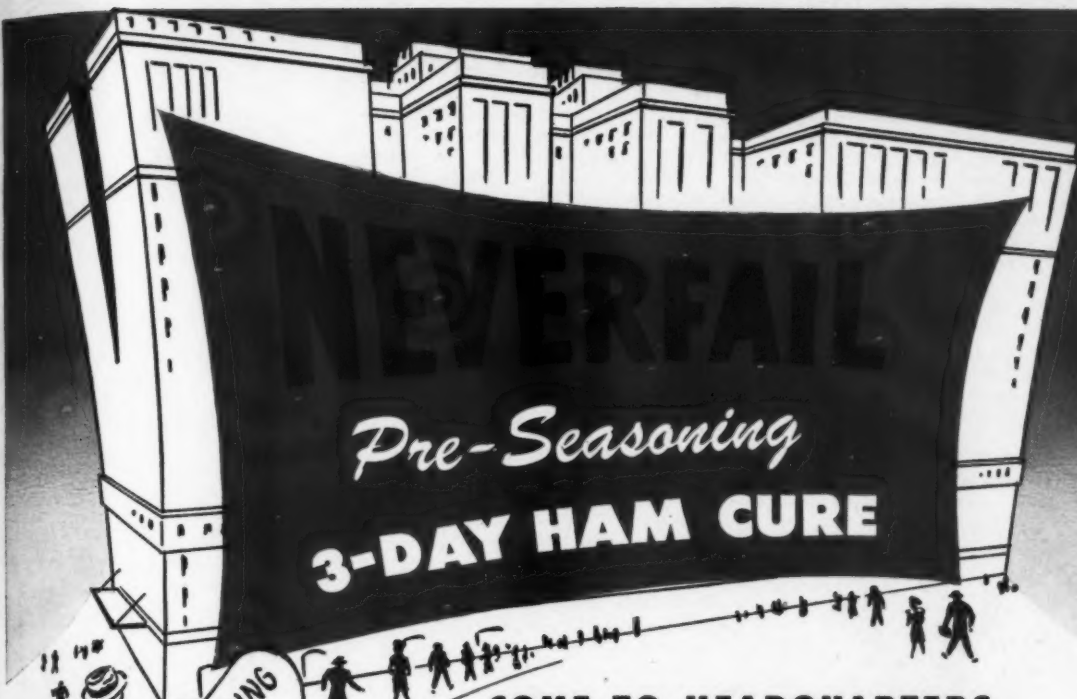
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COME TO HEADQUARTERS

Come to "headquarters" . . . Mayer's Hospitality Headquarters . . . with your postwar plans. We'll help you work out fast and practical solutions for curing and seasoning problems from our stock of "know-how" . . . and our stocks of *readily available* curing and seasoning materials.

STEVENS HOTEL

See Bulletin Board
for
Suite Number

The Man Who Knows



The Man You Know

H. J. MAYER & SONS CO.

6819 S. Ashland Ave., Chicago-36, Ill.
Canadian Plant: Windsor, Ontario

GOING—GOING— —! GET YOUR TRAVEL AND ROOM SPACE EARLY

FIRST, a warning! Although wartime restrictions on most modes of travel have been lifted, don't think for one moment that the way to get to this year's convention is to bark out for a ticket, "It must be a roomette," jump in a cab and expect the Pullman porter and the conductor of the train to be waiting to tuck you into bed. It just isn't being done in this day and age.

Granted the war is over, there nonetheless are just as many or possibly even more travelers than when the war was on. So you *must* make arrangements as much ahead of time as possible in order to be assured of comfortable accommodations. Not only does this apply to traveling, but to hotel



AIR TRAVEL POSSIBLE

If you make your reservations early enough, you can save time by flying to the meet.

room accommodations. The AMI convention is just one of a great number being held in Chicago at the same time and with visitors clamoring for rooms in hotels in the loop or loop area it is quite a job to take care of all demands.

Fortunately for some, travel is not limited to rail this year. Those who believe that they have an automobile capable of making the trip to the convention site are free to do so since there is plenty of gas and no other rationing restrictions.

Airplane accommodations are also available if you work fast enough. Effective October 15, all priorities on plane travel were lifted and if you get a reservation there is no longer any chance of getting "bumped off" by somebody having a priority.

If you are planning on driving and have driven in before, we would like to refresh your memory on how to get into Chicago once you reach its outskirts, and also to pass on a few warnings and route instructions suggested by The Texas Company to those who may not have driven to the Windy City.

Regardless of what make or model car you are driving, remember that even though it may be the latest model of prewar vintage, it is still at least three

years old and may be suffering from wartime usage. Tires have not been easy to get and even if you do have the original set made from natural rubber, or a new set made of some reasonable facsimile, it still isn't a good idea to see how fast the old boat will go when you happen to hit a four lane road that's as bare as a new born baby. The point is: If you drive like h--l, you might get there.

Be prepared to do some of your own repair work if you do have a breakdown. There are gas stations and repair shops reopening every day, but a lot of our good mechanics and repair men are still wearing Uncle Sam's garb and oftentimes there may be a long stretch on the road between gas stations and repair shops. So pack the trunk with a few tools and, most important, tire repair equipment, because there's no telling when or where you might run into trouble.

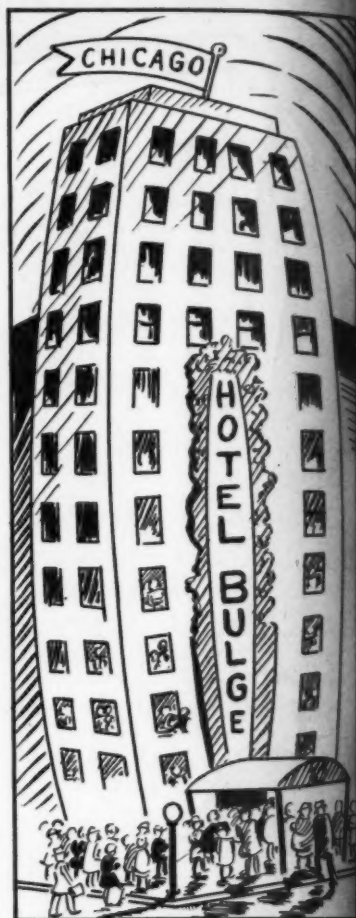
Assuming that you know what route to take to reach the outskirts of Chicago, the following travel instructions given by The Texas Company will lead you to the Stevens hotel.

U. S. Routes 12 and 20 from the south and southeast, U. S. 54 and State Route 1 from the south and U. S. 12 from the northwest pass right by the Stevens hotel which is located at 720 S. Michigan blvd. Regardless of what route you may take, if it crosses any of the above, follow it directly to the hotel. Routes 34 and 66 come into the city on Jackson blvd. Follow Jackson blvd. to Michigan blvd., then south about one-third mile. Route 20 enters Chicago on Washington blvd. Drive east to Michigan blvd., and south one mile to the Stevens. Route 12 also comes from the



TOOLS ARE NICE TO HAVE

Be sure to have some tools in your car because you might have to play mechanic.



HOTEL ROOMS SCARCE

Make your hotel room reservations early if you expect to be comfortably situated.

northwest on Michigan blvd. and leave directly to the convention. U. S. 41 from the south and north connects with U. S. 12 to the hotel, while U. S. Alternate 30 from the west comes into the city on Roosevelt rd., or 12th st. Follow route to Michigan blvd., then north three blocks to Stevens hotel.

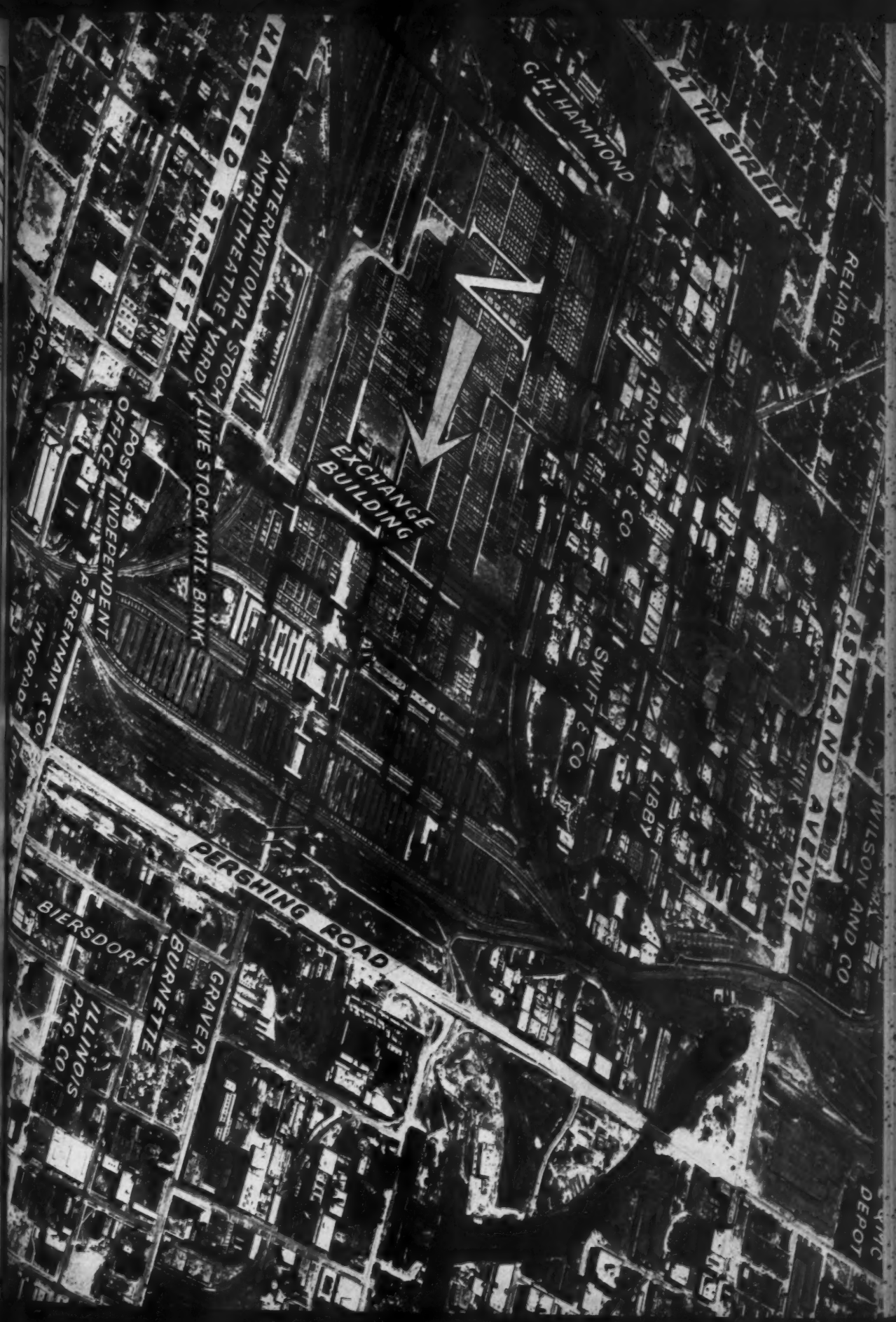
If you plan to come to the convention by plane, by all means make your reservations as early as possible to assure you of a seat, because here, too, the travel load is at a very high peak, American Airlines suggests. If you are going to return by plane also, book a round trip flight at the time you purchase your ticket for Chicago. If you do get a ticket, no brass hat, ship builder or government official can bump you off for the priority ruling is a dead duck. New flights are being added as rapidly as possible so that if you are in a rather remote locality it may be

(Continued on page 33.)

AIR VIEW OF YARDS

Photo on the right shows aerial view of the Chicago Stock Yards and important points. Photo by Chicago Aerial Survey Co.

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AT CONVENTION hospitality headquarters this year packers will have their first opportunity to see pictures or small models, or to hear descriptions of some of the post-war packinghouse equipment and supply items which industry suppliers are developing for their use. Although the extensive commercial exhibits of packinghouse equipment and supplies will not be seen until the 1946 Institute convention, a number of companies have indicated that they will have small displays in their own hotel rooms.

Entertainment and good fellowship, as well as valuable information, will be found at hospitality headquarters this year. Manufacturers of packinghouse equipment, brokers and other suppliers will play "hosts" to packers, sausage manufacturers and other industry members in attendance.

At the time this issue goes to press, the management of the Stevens hotel is, in most cases, unable to assign definite room numbers for inclusion in the following list. Consequently, the majority of room numbers are being left blank so that these spaces may be filled in later from the hotel bulletin boards. Except where otherwise noted, all the following hospitality headquarters will be located in the Stevens hotel, official home of the annual AMI convention.

COMPANY	ROOM NO.	COMPANY	ROOM NO.
ADA FOOD PRODUCTS CO.	_____	ANEMOSTAT CORPORATION	_____
Hosts: L. W. Pfaelzer, C. A. Raynor, B. A. Geier, G. G. Fisher, S. Isaac, H. J. Altheimer, H. W. Strauss, M. Deming, M. Krauss and C. G. Storer.		Hosts: V. Floyd Self, H. Himelblau, A. Byfield and M. P. Burt.	
ADVANCED ENGINEERING CO.	_____	ARKELL SAFETY BAG CO.	_____
Host: W. A. Gebhardt.		Hosts: C. E. Lofland, P. J. Morales and W. D. Gal- loway.	
AFRAL CORPORATION	_____	AROMIX CORPORATION	_____
Hosts: W. E. Oliver, B. J. Roehm and Paul A. Schuster.		Hosts: A. F. Zavodsky, S. Ray Waite, H. D. Laughlin, G. J. Ream and Frank Daniele.	
ALLBRIGHT-NELL CO.	_____	ASMUS BROS.	_____
Hosts: J. G. Allbright, N. J. Allbright, A. O. Lun- dell, H. A. Scherer, F. E. Oldenburg, K. D. Kubaugh, W. D. Broughton, E. E. Bright, L. E. Lambert, J. H. Shaffer, F. C. Gribbon, H. A. Wright, B. S. Harring- ton, John Keth and Eldred Perry.		Hosts: Marvin L. Asmus, Louis J. Asmus and Harry J. Elliott.	
AMERICAN CAN COMPANY	_____	THE AULA CO., INC.	Sherman hotel
Hosts: H. A. Pinney, M. P. Cortilet, D. W. Peterson, E. G. Weimer and H. M. Nicholls.		Host: Henry Deutinger.	
V. D. ANDERSON COMPANY	_____	BASIC FOOD MATERIALS, INC.	_____
Hosts: C. W. Zies, B. J. Veltman, J. C. Lundmark, W. H. McCormac and J. E. Castino.		Ray F. Beerend, M. Wallace Smith, Jas. E. Carell, Chas. M. Cox, C. O. Hurry, A. F. Jaumann, J. A. Jenks, George C. McLean, Kenneth G. Potts, Ivan G. Potts and J. R. Tannehill.	
		HENRY E. BENDER & CO.	_____
		Host: Henry E. Bender.	



AGAIN this year, the H. P. Smith Paper Company cordially invites YOU to make their headquarters YOUR headquarters at the AMI convention, October 30 and 31 at the Stevens Hotel.

Ample space has been reserved handy to all convention activities where you can leave messages, receive messages, loaf and relax, if you prefer... or enjoy your fill of fun, goodfellowship and refreshments. Special entertainment features will add to the merriment. No special invitation is needed.

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on hand to
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COMPANY	ROOM NO.	COMPANY	ROOM NO.
BERTH. LEVI & CO., INC.		FEARN LABORATORIES, INC.	
Hosts: David A. Weill, Martin D. Levy, Irving Sloman, Leonard D. Weill, Michael H. Baker, N. B. Berkowitz, Al Byk, H. H. Chicester, Al Freud, E. Hertz, Lester Lyons, Duke Reichenbach and J. Reichenbach.		Hosts: E. A. Johnson, W. E. Kicker, James W. Jones, F. J. Potts, Sam Selfridge, W. D. Bright, A. R. Goodson, J. B. Kleckner, E. B. Copeland, P. G. Phillips, R. P. McBride, R. J. Seipp, W. H. Allison and J. L. Wilde.	
THE BRECHT CORPORATION	Palmer House	FEDERATED MILLS	2939 and 2948
Host: M. Feinstein.		Hosts: Phil P. Fine and Herman Waldman.	
BUILDICE COMPANY		GENERAL AMERICAN TRANSPORTATION CORP.	
Hosts: John A. Heinzelman, N. J. Kuhn, R. A. Este, Jack Burroughs, James Douglas, J. George Rea, Ernie Vogt, Joe Schmitz and T. M. Middendorp.		Hosts: C. L. Philipp, C. L. Thompson, R. P. McCord, E. J. Larson, E. H. Gardner, Frank Schmidt, J. P. Morrissey, A. C. Middleton, A. W. Beatty and E. B. Pallardy.	
CANADA CASING CO. (ILLINOIS)		GIRA-WALSH COMPANY	
Hosts: Wm. C. Rapp, Andrew Suski, James Murray and Morris Ruden.		Hosts: Ted Gira and Jos. R. Walsh.	
CHICAGO COLD STORAGE WAREHOUSE CO.		THE GIRDLER CORPORATION	
Hosts: J. H. Edmondson, W. A. Kopke, W. A. Kron and W. S. Callaghan.		Hosts: John E. Slaughter, Jr., Bruce D. Miller, Sam N. Welch, Lamar D. Roy, Jr. and Leslie N. Harrison.	
CINCINNATI BUTCHERS SUPPLY CO.		THE GLIDDEN COMPANY	
Hosts: Herman Schmidt, Wm. C. Schmidt, C. Oscar Schmidt, Howard Wilson, C. G. Hammann, B. R. Chapman, Carl Schwing, sr., Fred W. Stothfang and Walter Hammann.		Hosts: Robert Stigler, Philip Pries and Glenn Davidson.	
CINCINNATI COTTON PRODUCTS CO.		THE GLOBE COMPANY	
Hosts: Sydney Goldfarb, U. W. Zepp, Frank J. Luebke and Alvin J. Goldfarb.		Hosts: C. E. Gambill, R. L. Gambill, D. P. Gambill, E. O. McCord, C. Bonifield, L. J. Spencer, F. J. Bilek, J. F. Moorhead, W. D. Moorhead, W. A. Rose, W. R. Conrad, B. C. George, J. A. Lissner, H. W. Kollmorgen and E. Coleman.	
CONTINENTAL CAN CO., INC.		GRIFFITH LABORATORIES	
Hosts: W. H. Funderberg, R. L. Perin, J. P. Louderman, W. B. Larkin, W. F. Coleman, C. J. Gordon, P. O. White, R. V. Wilson, C. L. Smith, O. C. Johnson and C. C. Schmeige.		Hosts: E. L. Griffith, M. C. Phillips, F. W. Griffith, H. L. Gleason, W. E. Anderson, W. A. Gee, L. W. Hobbs, S. L. Komarik, A. P. Lovell, Ken Martin, Maurice Rector, R. F. Stutz, J. C. Weinrich, Victor B. Woodcroft, W. C. Young, P. D. Bartholomew, J. C. Hickey, H. Leonard Holmquist, H. A. Levy, G. A. Lovell, L. E. McCrath, S. E. Strahan, I. T. Suits, Arthur Dunham, Louis Weiner and A. E. Maren.	
CORN PRODUCTS SALES CO.		HEEKIN CAN COMPANY	
Hosts: E. W. Schmitt, George A. McDonald, T. C. Clawson, H. V. P. Francis and H. A. Crown.		Hosts: Albert E. Heekin, Daniel M. Heekin and C. A. Rolfes.	
DANIELS MFG. CO.	Bismarck hotel	HESS-STEPHENSON CO.	
Hosts: Art Kenaston, Paul D. Hein, Clifton W. Zuehlke and Ernest Draheim.		Hosts: Stanley E. Hess, J. R. Stephenson and Edward Hess.	
DENMAN TIRE AND RUBBER CO.		J. S. HOFFMAN COMPANY	
Hosts: H. F. Webster, E. L. Antonen and C. L. Mason.		Hosts: Harry I. Hoffman, J. J. Zahler, M. E. Bush, Hy Mizruchy, Chas. A. Faye, F. C. Bergman and J. M. Finucane.	
DEXTER FOLDER COMPANY		HOY EQUIPMENT COMPANY	
Host: Fred Bliss.		Hosts: Frank H. Hoy and H. R. DeCressey.	
DOHM & NELKE, INC.		INDEPENDENT CASING CO.	
Hosts: Daniel Dohn, jr. and George H. Nelke.		Hosts: Laurence Pfaelzer, Charles A. Raynor, B. A. Geier, George G. Fisher, Sam Isaac, H. J. Altheimer, H. W. Strauss, Mike Deming, Mike Krauss and Charles G. Storer.	
DOLE REFRIGERATING CO.		E. G. JAMES COMPANY	
Hosts: Herman Kleist, L. A. DeMore, O. L. Rose, A. F. Sawyer, A. W. Monroe and E. C. Wilbur.		Hosts: E. G. James, M. J. Mackin, H. C. Hudson, Paul Youkey, Warren Henry, J. O. Christerson, Joe Steger, Frank Legatzke, R. T. Williams, sr., R. T. Williams, jr., E. J. Price, M. J. Lynn and Steve Carlo.	
JOHN J. DUPPS COMPANY		JAMISON COLD STORAGE DOOR CO.	
Hosts: John A. Dupps and R. L. McTavish.		Hosts: J. V. Jamison, Jr., Fred H. Wagner, Jr., Stanley Baldwin and A. C. Hoffbauer.	
ENTERPRISE, INCORPORATED		JOHNS-MANVILLE CORP.	
Hosts: Samuel Marks, R. H. Marks, H. K. Hirsch, Don Kemp, French S. Pruitt, Crawford Little and John C. Dyer.		Host: George E. Hinchliff.	
EVERHOT MANUFACTURING CO.			
Hosts: A. C. Flothow and I. Benes.			
EXACT WEIGHT SCALE CO.			
Hosts: W. A. Schuerer, A. M. Kupfer and John T. Downer.			

WHILE IN CHICAGO . . .

MEET THE

"Old Timer"
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During the Annual Meeting of the American Meat Institute at the Stevens Hotel



C-D REVERSIBLE
FAMOUS PLATE



NEW! IMPROVED
C-D CUTMORE KNIFE

"THE OLD TIMER" will be anxious to greet you and show you a display of expertly designed and sturdily built grinder knives and plates. Take advantage of his many years' experience . . . he will tell you why certain plates are best suited for certain jobs and how the right plate can boost your profits.

"THE OLD TIMER" will be located at the SPECIALTY Headquarters at the Stevens Hotel. Please consult the bulletin-board for the suite number . . . and "be sure to stop in!"

BEWARE of Using Cheap Grinder Plates and Knives

They are an expense proven by the facts. They need regrinding often. They wear out in a short time. They require frequent replacement with new plates! Avoid all these expenses by using C-D TRIUMPH PLATES!

C-D TRIUMPH PLATES are guaranteed for FIVE YEARS against regrinding and resurfacing expense. They are reversible and can be used on both sides. They give you two plates for the price of one.

C-D TRIUMPH PLATES can be had in all sizes, to fit any make of grinder. They have proven their superiority in all the large packing plants and in thousands of smaller plants in the United States and foreign countries. Write for full details and prices!



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THERMO KING SERVES THE ARMY
THERMO KING Automatic Refrigeration Systems serve as an important link between supply warehouses and base kitchens.

THERMO KING, tried and tested under severe Army conditions, assures constant, controlled refrigeration at all times. Controlled by a thermostat and powered by a self-contained air-cooled gas engine, THERMO KING will keep perishables safe for long periods of time . . . on the road . . . at the loading dock . . . during breakdowns.

THERMO KING Automatic Refrigeration for Trucks and Trailers requires no connection to the tractor and is simply and easily installed in any suitable trailer or truck. Any driver can operate THERMO KING . . . just fill the tank, "Set the Thermostat and Snap the Switch."

U.S. THERMO CONTROL CO.

PIONEER MANUFACTURERS OF AUTOMATIC TRANSPORT REFRIGERATION SYSTEMS

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COMPANY	ROOM NO.	COMPANY	ROOM NO.
KADIEM, INC. Hosts: E. H. Giles and J. F. Berliner.		SHELLMAR PRODUCTS CO. Hosts: J. Harold Huse, H. M. Ness, W. P. Ross, Frank K. Fales and A. A. Levenson.	
KOLD HOLD MFG. COMPANY Hosts: E. A. Thiele and Tom Lester at 201 N. Wells st. Phone Randolph 3986		H. P. SMITH PAPER CO. Royal Skyways Suite, 23d Floor	
LACY LEE, INC. Hosts: Lacy J. Lee, Claxton Lee and B. Friman.		Hosts: C. C. Sherman, Ed. Schoenthaler, Jack Pen- dexter, Earl Townsend, George Malmgren, Frances McGillis, Evan Shelby, E. Franklin and Pete Massey.	
LINK-BELT COMPANY Hosts: A. J. Olson, Erwin Wendell, Mike Parykaza, Frank Lovett and Edward Schmidt.		JOHN E. SMITH'S SONS CO. Hosts: Richard C. Smith, Walter J. Richter, Herbert L. Hunn, Jason B. Sabeau, William F. Mueller, Louis F. Wiltshire, Harry J. Horton, Ronald Marks and Harrie Hirsch.	
LIQUID CARBONIC CORP. Hosts: C. R. Skidd, Robert Matthei and L. F. Davanev.		SPECIALTY MFRS. SALES CO. Hosts: Charles W. Dieckmann and Charles W. Hess.	
H. J. MAYER & SONS CO. F. A. Mayer, S. A. Mayer, H. J. Addison, E. O. Endres and J. O. Strigle.		A. E. STALEY MANUFACTURING CO. 639 and 640 Hosts: S. S. Snell, P. J. Braun and G. H. Walker.	
MEAT INDUSTRY SUPPLIERS, INC. Hosts: Sol Morton and sales staff.		WM. J. STANGE CO. Hosts: W. B. Durling, A. Fonyo, E. J. Marum, H. R. Ansel, T. L. Allen, W. E. Berry; S. J. Davin, J. D. Foran, G. L. Foster, J. W. Graf, H. A. Hughes, T. N. Lind, J. B. McKeane, J. L. Terry, H. A. Wedin and I. Zeiler.	
MERRILL LYNCH, PIERCE, FENNER & BEANE Hosts: S. A. McMurray, George H. Gleason, James G. Mercer, K. V. R. Nichol and Ray T. Doyle.		SUNDERLAND, DE FORD & DUNLAP Harold L. De Ford, George Sunderland and George H. Dunlap, Jr.	
MILPRINT, INCORPORATED Hosts: Roy Hanson, L. R. Zimmerman, Cliff Wil- liams, Hugo Heller, jr., Harry Jones, Jim Baker, Elmer Roh, Tom Smith and Earl Hardman.		TRANSPARENT PACKAGE COMPANY Hosts: Seymour Oppenheimer, E. O. Johnson, M. Craig, D. A. Heyne, M. L. Hofman, L. B. Tauber, R. R. Sachs, S. H. Strauss, E. T. Webster and W. J. Hullinger.	
MONGOLIA IMPORTING CO. Hosts: Andrew Terry, George Terry, L. P. Stupnick, George F. Reichert and P. H. Turner.		TRAVER CORPORATION Hosts: George W. Traver, R. N. McCreary, Vincent J. Sheridan, Paul Traver, Fred Rodenberger, Clint Ackerman, C. W. Dickinson and George Trapp.	
J. T. MURPHY CO. Hosts: J. T. Murphy and P. W. Bendt.		UNION STOCK YARDS & TRANSIT CO. Hosts: Frank M. Flynn and M. Parkhurst.	
R. F. NORRIS AND ASSOCIATES Hosts: Roy Norris, John O'Neill and Harry Hurl- stone.		UNITED CORK COMPANIES Hosts: E. J. Ward, Karl E. Schoenman, Edward H. Bartsch, J. E. Smith and George E. Carll.	
NORTH AMERICAN CAR CORP. Hosts: L. H. S. Roblee, F. O. Loeffler, B. A. Berry and John Flanagan.		U. S. COLD STORAGE COMPANY Hosts: R. M. Connors, T. J. Walter, T. E. Evans and Elmer Aird.	
OPPENHEIMER CASING CO. Hosts: Harry D. Oppenheimer, Martin Hirsch, Ed- ward H. Oppenheimer, M. S. Holstein, J. Burke, G. D. Nussbaum and R. M. Bloom.		U. S. SLICING MACHINE CO. Host: H. C. Pfister, W. E. Graham, Z. K. Lamber, H. A. Heekel.	
PREMIER CASING CO. Hosts: Milton Goldberg, F. E. Bechstein, Dan Sum- mer, Herman H. Goldberg, R. M. Bechstein, A. E. Weil, Jack Shribman, Leo Weglein, J. Hax and Anton Heilig.		U. S. THERMO CONTROL CO. Hosts: S. S. London, M. B. Green, H. H. Kolbo, R. W. Porter and V. L. Elias.	
PURE CARBONIC, INC. Hosts: C. W. King, E. P. Mitchell, R. C. Peters, T. H. Townsend, G. C. Cusack, A. J. Granata and L. F. Kilmarx.		THE VILTER MFG. CO. Hosts: W. L. Nahin, H. J. Jessel, R. A. Klokner and H. H. McKinnies.	
READY FOODS CANNING CORP. Hosts: H. E. Staffel and Joseph Hurley.		THE VISKING CORPORATION Hosts: H. R. Medici, E. B. Cahn, C. A. Beckman, D. B. Chesser, P. E. Jones, R. J. Lindahl, H. A. Lotka, D. S. Nay, A. W. Peters, D. G. Roberts, E. C. Cross, L. E. Houck, Roy Freund, J. V. Smith, C. W. Whitford, C. A. Pemberton, W. R. Hemrich, J. E. Lane and P. Schlueter.	
ST. JOHN & CO. Hosts: Oscar Biedermann, Blair Adams, Jack Luehr- sen, Ray Ristow and Ken Luehrsen.		WHITTING AND AUSTIN Hosts: Geo. W. Whitting and Gordon B. Austin.	
SARDIK FOOD PRODUCTS CO. Hosts: Paul Lundy and Roy A. Asmussen.		J. C. WOOD & COMPANY Hosts: Robert Burrows, W. F. Richmond and F. S. Burrows.	
SAYER & COMPANY Hosts: H. W. Townsend, Mack Warner, G. E. Stutz, Kurt M. Georgi, Leonard Luft, Louis R. Hausman, Edward Feih, Donal Divine, Fred Meyer and Wil- liam Eyer.			

Invitation

TO ALL
MEAT PACKERS

THE ALLBRIGHT-NELL CO. again extends to all Meat Packers a whole hearted welcome to the ANCO hospitality headquarters at the A. M. I. Convention. There you will find neither "uncertainty" in your welcome nor a "shortage" in hospitality. Room numbers are not yet assigned, but look us up in our Stevens Hotel suite. We will enjoy your visit.

American Meat Institute National Convention
at the Stevens Hotel, Chicago
October 30 and 31, 1945

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



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Up and down the MEAT TRAIL

Personalities and Events of the Week

● After spending nine years as cattle buyer for the John Morrell & Co. plant in Topeka, Kans., **Harry E. Chappell** has returned to Sioux Falls, S. D., to assume the duties of first assistant cattle buyer for the Morrell plant there. Chappell has been associated with Morrell since 1919 and bought cattle for the firm at Sioux Falls from 1922 until his transfer to Topeka in 1936.

● **Joseph B. Hall**, executive vice president of the Kroger Grocery & Baking Co., has been elected a director of the National Association of Food Chains. He fills the unexpired term of C. M. Robertson, president of Kroger.

● A contract was awarded October 10 to **Myron L. Goral**, Los Angeles, for the construction of a meat packing cold storage building at 971 East Redondo Blvd., Inglewood, Calif., for the Arrow Meat Co. It will cover an area 40 x 60 ft.

● A determined bid by the Kingan Reliabilities to repeat as city amateur baseball champions of Indianapolis, Ind., was turned back by the P. R. Mallory nine in the semi-final round recently, 5 to 4.

● Construction of the TriState Stockyards, just north of Greenville, Tenn., is under way and will be rushed to completion. A 15-acre tract of land has been graded and building foundations laid. The project will cost about \$75,000, it is reported.

● Among new Oklahoma City, Okla., residents is the **William C. Callender** family, formerly of Springfield, Mo. Callender is assistant manager of the Swift & Company unit in Oklahoma City.

● **R. A. Rath**, president, Rath Packing Co., Waterloo, Ia., has been appointed by Mayor **Ralph B. Slippy** to a five-man municipal airport commission which will manage and control the new Waterloo municipal airport, soon to be completed.

● The effects of the ending of the slaughter control program were discussed by members of the New York State Slaughterers' Association at their first annual fall meeting at the Hotel Ten Eyck, Albany, N. Y. **Peter J. Cristallo** of Utica is president of the association.

● A complete inspection of the John Morrell & Co. plant buildings and premises at Sioux Falls, S. D., by Fire Chief **Carl Swanson** during Fire Prevention Week found the plant well equipped to cope with any outbreak of fire. Assistant Fire Chief **J. L. Crusinberry** con-



MEAT PREPARED HERE FOR ATOMIC BOMB TOWN

Restaurants, more than a dozen plant and school cafeterias, snack bars and retail stores of Oak Ridge, Tenn., city of the atomic bomb, have been supplied with meat from this central cutting plant which is operated in conjunction with a large cold storage unit by the Roane-Anderson Co., subsidiary of the Turner Construction Co. Central meat cutting, as well as the community storage plant, were required to meet the food needs of the rapidly expanding city. At the cutting plant, carcass beef is made into oven-ready and ready-to-serve cuts. During the height of the meat shortage, a herd of cattle, kept within the government reservation, supplied a great part of the meat consumed in Oak Ridge.

ducted a demonstration on how to combat a fire for the benefit of 51 Morrell men who might at some time have need for this knowledge. **E. V. Nesby**, a Morrell plant division superintendent and chairman of the fire prevention committee of the chamber of commerce, escorted **Swanson** and his men on their tour of inspection.

● The ordinance court of Louisville, Ky., after a three-hour hearing recently ruled that the City Hide & Tallow Co. does not manufacture soap greases and therefore does not need a rendering plant permit to operate. The company had been charged with operating a rendering plant without a permit by **Harry L. DeLozier**, chief of the sanitation division of the city-county health department.

● Plans to erect a slaughterhouse in Castaic, Calif., at a cost of \$34,000, have been abandoned at the insistence of the local board of supervisors, which feels that with the meat situation easing an abattoir for local slaughter will not be needed.

● Among those who will attend the American Meat Institute convention at the Stevens hotel in Chicago on October 30 and 31 are: **P. A. Ganzhorn**, Korrekt Kutting Mfg. Co.; **H. E. Baylis**, Associated Bag & Apron Co.; **Ivan Hey-**

manson, Atmos Corporation; **Walter J. Best** and **William Donovan**, Best & Donovan; **Frank Watkins** and **R. J. Beeson**, Mather Stock Car Co.; **James H. Wells** and **Michael J. Leis**, Identification, Inc.; **Roger Sprague**, Baker Ice Machine Co.; **H. B. Howe**, Howe Ice Machine Co.; **Tom J. Smith**, Powers Regulator Co.; **B. C. Lewis**, Peters Machinery Co.; **S. H. Dickson** and **R. P. Klass**, Pacific Lumber Co.; **R. H. Monson** and **Frank J. Landy**, R. H. Monson Company, and **J. H. Payton** and **J. H. McPheron**, Great Lakes Stamp and Mfg. Co.

● The erection of a city abattoir in Greensboro, N. C., is under consideration by municipal authorities.

● **Harry Bock** and **Glen R. Gray** have provided for an initial installation of 500 frozen meat and food lockers in the new plant of **Alisal Food Lockers** which they are erecting in Salinas, Calif. The capacity may be doubled later.

● **William T. Kelsey**, veteran employee of Kingan & Co., Indianapolis, Ind., died recently at the age of 66. He had been with the company 35 years and was a member of the Kingan's Old Timer Club.

● **R. C. Pollock**, general manager, National Live Stock and Meat Board, will speak at a state-wide beef cattle pro-

gram in Rochester, N. Y., on November 1. Prof. J. I. Miller of Cornell University will speak on research in meats. A beef grading demonstration and sale will be held at the Palmyra fair grounds on November 2.

● **Louis C. Hunt**, 64, owner and operator of the Hunt Packing Co. at Columbus, O., for 45 years, died October 4 at his home after a short illness. He was survived by his wife, two sons, four daughters, two brothers, a sister and nine grandchildren.

● **M. Machlin Meat Packing Co.** has purchased a \$500,000 plant at Fresno, Calif.

● First winners in South Dakota of the \$250 scholarships to be awarded annually by John Morrell & Co., Ottumwa, Ia., to the outstanding 4-H Club boy and girl in the three states in which the firm operates packing plants, are **Beth Atkinson**, Rapid City, and **Russell Garry**, Salem. Both plan to attend South Dakota State College at Brookings this fall.

● In connection with its 100th anniversary celebration, **Kingan & Co.**, Indianapolis, recently participated in the 13th birthday party of Moby's Meat Market, at Columbus, O., with a special product display and demonstration. **R. H. Houston**, Kingan district manager, assisted in the event.

● **Harry E. Altman** of the Spicene Company of America, Flushing, N. Y., will be on hand at the 40th annual meeting of the American Meat Institute and will headquarter at the Stevens hotel.

● Reconstruction and repair of the Kansas Packing Co. plant at Hutchinson, Kans., recently purchased by Safeway Stores, Inc., has begun. The plant will provide fresh meat for Safeway

Swift Appoints Branch Managers at Two Plants

G. L. German, formerly manager of the Swift & Company plant at Watertown, S. D., has assumed the management of the Swift plant at Winona, Minn., succeeding **R. E. Leonard**, who recently retired after 34 years of service with the company. **L. A. Fowler** of the president's office in Chicago has replaced German at Watertown.

Leonard has been manager at Winona since 1931. He was transferred there in 1929 following service in the various pork divisions of the business at South St. Paul and as provision department manager at Toronto and South St. Joseph.

German, who has had 20 years' service with the company, began with Swift as a salesman at Kansas City. He soon entered the provision department and in 1931 was named head of the provision department at Denver. He went to Watertown where he became manager in 1942.

Fowler began in the Fort Worth plant where he worked in many departments, acquiring a broad experience in meat packing operations.

SEND NAMES NOW FOR WAR DEAD HONOR ROLL IN CONVENTION ISSUE

● *Meat packing and sausage manufacturing companies which have not furnished THE NATIONAL PROVISIONER with the names of all former employees who made the supreme sacrifice in the service of their country during the war, should do so immediately. These names will be published in a special "roll of honor" section in the annual convention issue of the PROVISIONER, to be published November 10.*

● *Many firms have already furnished the magazine with the names of their war dead in response to a letter sent to them, while other concerns have signified that they have no casualties to report. However, some packers have not replied to the inquiry and it appears probable that a number of these will have names which they will wish to have included on the honor roll published in the November 10 issue.*

● *Industry firms should send the full names of their employees who have died in service since December 7, 1941, to the Editor, THE NATIONAL PROVISIONER, 407 South Dearborn, Chicago, printing them to avoid errors in spelling.*

stores over a large area of the state of Kansas.

● **Nathan Levine**, Eagle Beef Cloth Co., New York, manufacturers of bags, tubings, shrouds and stockinette for meats and provisions, will attend the AMI convention and make his headquarters with his sales representative, **E. G. James Co.**, Chicago.

● A permit has been issued **Clougherty Bros.**, Vernon, Calif., for construction of a boiler house and rendering room at a cost of \$25,000.

● The following will represent their firms at the AMI convention: **R. M. Perkins** and **Joe Murray**, Linker Machine, Inc.; **Grable B. Weber**, Paperlynen Co.; **Irvin A. Busse** and **James K. McKenerick**, The Packers' Commission Co.; **J. C. Leonard**, **John S. Hayes**, **F. J. McNally**, **David Simmons**, **Oakite Products, Inc.**; **Henry Rottersmann**, Advance Oven Company; **Conco Engineering Works** will be represented by **E. G. James Company**.

● The proposed financing of **Wilson & Co.**, involving an exchange offer to the existing holders of \$6 preferred stock, has been postponed, it is reported.

● **Colonial Frozen Foods**, Dunn, N. C., has been capitalized at \$35,000 to construct and operate a freezer locker plant there. Incorporators are **Thomas R. Hood**, **James E. Coad** and **Charles Townsley**. The concern also plans to erect a similar plant at **Zebulon**, N. C.

● Construction has begun at the **John Morrell & Co.** plant of a two-story

building which will contain the superintendent's office on the first floor and the research laboratory on second. It will give expanded facilities for the work of the laboratory and permit the work to be done more efficiently and conveniently. **G. M. Foster**, Morrell president, states that the new building will be beyond doubt be one of the finest and most modern laboratories in the packing industry. When completed, the laboratory will contain adequate facilities for bacteriological and chemical control, research in chemistry, nutrition and bacteriology, and control and development facilities for the canning and sausage, curing and smoked meat, and lard and by-products divisions.

● **Leo Greenebaum**, of **N. A. Eisler, Inc.**, New York City, and **Al Olpp**, of **A. J. Olpp, Inc.**, Bronx, N. Y., visiting through the West, stopped over last Saturday to visit **Jack Galloway**, assistant provision manager of **Oscar Mayer & Co.** at Madison, Wis., and enjoyed a corned beef dinner.

● Important additions to **W. S. Marks** slaughterhouse, Woodland, Calif., are to be made shortly, improvements including a new killing floor, cooling room and extra office space.

● **M. Baker & Sons**, wholesale meat dealers, Charleston, S. C., are completing plans for an \$80,000 abattoir and meat packing plant, construction to begin soon.

● **William R. Anderson**, until 1938 New York branch manager for **Cudahy Packing Co.**, died recently.

● AMI conventioners will include: **Gordon D. Zuck** and **Harry LePan** of **Inland Steel Container Co.**; **Clyde Tompkins**, **Reynolds Electric Co.**; **A. J. Egan**, **G. H. Smith** and **P. S. Brubaker** of **Smith, Brubaker & Egan**; **Bernard J. Odell**; **H. Pagenstecher**, **A. R. Lemke** and **C. E. George** of **Taylor Instrument Companies**.

● **W. A. Anderson**, **C. D. Huscher** and **C. H. Jacobs** are having plans drawn for a frozen meat and food locker plant at **Fall Brook**, Calif.

● Expected at the convention on October 30 and 31 are: **A. E. Nield**, **Steelco Mfg. Co.**; **Willibald Schaefer**, **Willibald Schaefer Co.**, at the **Palmer House**; **Frank J. Fahrenkamp**, **C. B. Gentry Co.**; **Phil Green**, **C. C. Van Dyne**, **Joe Conklin**, **Lloyd Fitzhugh** and **Carl Reif**, **Diamond Crystal Salt Co.**; **L. J. Kenyon**, **Preservalline Mfg. Co.**, at the **Drake hotel**, and **Harry K. Lax**, **F. C. Rogers Co.**

● **Charles Bader** has been issued a permit to construct a refrigerated meat and food locker and storage building at 21229 Sherman way, Los Angeles, Calif.

● The **International Commercial Co., Inc.**, has moved to Room 436, 135 S. LaSalle st., Chicago.

● A certificate of partnership has been filed in Buffalo, N. Y., for **B. & M. Provision Co.**, 83 Milburn street, by **Matthew T. Byrski** and **Stephen Makolinski**.

● **Thomas F. Larkin**, 82, who went to Omaha with **Michael Cudahy** in 1880 when **Cudahy Bros. Co.** opened a plant there, died October 9 in an Omaha hos-

MEAT PACKERS and PROCESSORS

*You are cordially invited
to visit the*

FEARN HEADQUARTERS

*in the Stevens Hotel during
the American Meat Institute
1945 Convention Oct. 30-31*

Should you desire relaxation from the tense activity of convention meetings, or seek hospitality and an opportunity to talk congenially with your associates and ours, we offer to you the facilities of our convention headquarters. From each of these we think you can benefit, and we solicit the opportunity of helping you complete them.

FEARN LABORATORIES Inc.

701-707 N. WESTERN AVE. CHICAGO, ILL.

MANUFACTURERS OF
Fine Food Specialties

pital after a long illness. Mr. Larkin worked with the Cudahy firm 50 years and was a foreman at the time of his retirement several years ago.

• W. C. Cooper, representing Fredrick B. Cooper, Inc., and Mrs. Cooper, will be on hand at the Stevens; "Bob" Earley is coming to the convention by plane and will have headquarters at the Stevens; A. A. Hess of Chicago will represent Continental Electric Co.; Fritz J. Groeneveld will attend the convention for Groeneveld Company; Martin H. Lipton will be there also but is stopping with friends in Chicago.

• Plans for the construction of new cold storage and quick freezing units have been disclosed by officials of the Bercut-Richards Packing Co., Sacra-

mento, Calif., which suffered \$350,000 damages recently when an ammonia tank exploded.

• Among convention visitors will be R. A. Wesley, Rhineland Paper Co.; H. T. McKay, Westinghouse Electric Corp.; and George Payton, Roy C. Stove & Co., distributors for Westinghouse Lamp Division, Westinghouse Electric Corp.

• N. H. "Nick" Berens, retiring head hog buyer for John Morrell & Co. at Sioux Falls, S. D., was honored recently when his associates at the public stockyards presented him with a three-piece luggage set in appreciation of his fine service. Berens has 28 years of continuous service as a Morrell hog buyer at Sioux Falls.

Tips on Your Trip

(Continued from page 26.)

possible to fly into Chicago. All commercial airline planes land at the Municipal Airport at 63rd and Cicero ave. Cab and limousine service to the Stevens hotel takes about 35 or 40 minutes.

A few other travel suggestions that applied last year are the order of the day this year and it will be well to heed them for your own comfort as well as others. Remember that bird in the dining car on your train trip to the AMI meeting last year? He ate his soup with a fork to make it last longer; kicked like a steer over the food he got and then took the better part of an hour to eat it. Next, he leaned back in his chair, loosened his belt to be more comfortable and proceeded to pick his teeth for 29 minutes.

And if you're smart, you have already reserved your hotel room or will do so just as soon as you read this, or maybe you're one of those hardy fellows who can sleep under the stars in a park these chilly October nights and not mind it. (There is a BIG park just across from the Stevens, too.) Yes, hotel space is that scarce and it will be worse by the time you arrive. So be Johnny-on-the-spot in making any and all reservations.

Standard's

Crackling Press Unit



Each piece of equipment comprising the Standard rendering system has been expertly designed and constructed to give top performance.

The continuous cracklings press unit combines a magnetic separator, a tempering apparatus and a powerful all-steel screw type cracklings press with electric motor gear drive. The heated cracklings are fed into the press, where tallow is pressed out under pressure until the cracklings contain but 6% to 8%.

Our engineers will be glad to discuss any equipment problems you may have. In the meantime, write for Bulletin 600.

MADE IN THE WEST FOR
WESTERN PACKERS

STANDARD

STEEL CORPORATION

General Offices and Plant, 5001 South Boyle Avenue
Los Angeles 11, California

LIST OF CHICAGO PACKERS

The following list of meat packers and local representatives is published for the convenience of those wishing to make personal visits while in Chicago. Practically all offices and plants are served by convenient transportation facilities and are within relatively short distances of the loop:

Advance Packing Co., 1127 W. 47th place
Agar Packing & Provision Co., 4057 S. Union ave.
Armour and Company, main office, 42nd and Packers ave., Union Stock Yards
The P. Brennan Co., 3927 S. Halsted st.
C. A. Burnette Co., 944 W. 38th place
Cudahy Bros. Co., local representative, 204 No. Wells st.
Cudahy Packing Co., general office, 221 N. LaSalle st.
Cudney & Co., 400 Orleans st.
Wm. Davies Co., Inc., 4101 S. Union ave.
Dubuque Packing Co., local representative, 225 N. Green st.
Empire Packing Co., 3540 Emerald ave.
H. Graver & Co., 3813 Morgan st.
Guggenheim Packing Co., 37th and Iron st.
Geo. A. Hormel & Co., 323 N. Peoria st.
Hygrade Food Products Corp., 2000 S. Emerald ave.
Illinois Meat Co., 3939 Wallace st.
Illinois Packing Co., 911 W. 37th place
Lincoln Meat Co., 3800 S. Halsted st.
Frank Loeffler, Inc., 3735 S. Halsted st.
MacKimm Bros., 3727 S. Halsted st.
Jacob R. Marhoefer & Sons, Inc., 3168-72 S. Ashland ave.
Oscar Mayer & Co., 1241 Sedgwick st.
Miller & Hart, Inc., 46th st. & Packers ave.
John Morrell & Co., 201 N. Wells bldg.
Peer Food Products Co., 1400 W. 46th st.
Pfaffler Bros., 911 W. 37th place
The Rath Packing Co., 75 E. Wacker drive
Reliable Packing Co., 1440 W. 47th st.
Roberts & Onke, 45th & Racine ave.
Rose Packing Co., Inc., 2129 W. 39th st.
Russell Packing Co., 40th & Normal ave.
Siegel-Weller Packing Co., 4535 McDowell ave.
Superior Packing Co., 4119 S. Union Ave.
Swift & Company, 4115 S. Packers ave.
The Tobin Packing Co., Inc., 923 Fullon st.
Wilson & Co., 4100 S. Ashland ave.
Wimp Packing Co., 1127 W. 47th place

The STANGE doormat is out and it spells



YES—the Stange welcome mat is out for all visitors to the American Meat Institute Convention at the Stevens Hotel October 30th and 31st.

The whole Stange sales organization will be in from all over the country and they invite all meat packers to visit the Stange headquarters at the Stevens Hotel.

You will be greeted by:

Mr. William B. Durling, President
 Mr. A. Fonyo, Vice President
 Mr. E. J. Marum, Vice President and Sales Manager
 Mr. Harry R. Ansel, Treasurer
 From Chicago—Jim Foran, J. B. McKeane and T. N. Lind
 From Seattle—John L. Terry
 From Los Angeles—H. A. Wedin
 From Miles City, Mont.—Harry J. Horton
 From Dallas—T. L. Allen
 From St. Louis—V. E. Berry
 From Indianapolis—S. J. Davin
 From Baltimore—"Pee-Wee" Hughes
 From Cleveland—Joe W. Graf
 From New York—Irving Zeiler
 From Montgomery, Ala.—Geo. Foster



• **WM J. STANGE CO.** •
 2530 W. MONROE ST. CHICAGO 12, ILL.

SEASONINGS

NO BEEF SET-ASIDE FOR PLANTS IN TEN STATES

The U. S. Department of Agriculture has amended set-aside orders relating to beef, veal and mutton, effective October 21. It is understood that the principal changes in the set-aside orders are as follows:

(1) Federally inspected slaughterers in Florida, Montana, Wyoming, Utah, Arizona, Nevada, Washington, Oregon, Idaho and California will be exempt from the set-aside requirements imposed effective last Sunday in connection with beef, veal and mutton.

(2) War Food Order No. 75.2 (beef) (Amendment 30)—In addition to exempting slaughterers in the ten states, the amendment eliminates mention of "Army-style beef" in connection with beef of Commercial grade and eliminates inclusion of beef from stags and bulls in connection with set-aside of Utility and Canner and Cutter grades of beef. The amendment further provides that beef required to be set aside shall be prepared and packaged in accordance with the requirements and specifications of the purchasing agency (at present the CCC).

(3) War Food Order No. 75.4 (veal) (Amendment 4)—In addition to exempting slaughterers in the ten states previously mentioned, the amendment provides that all veal required to be set aside shall be prepared and packaged in accordance with the requirements and

specifications of the purchasing agency.

(4) War Food Order No. 75.6 (lamb and mutton) (Amendment 1)—In addition to exempting slaughterers in the ten states previously mentioned, the amendment provides that all mutton required to be set aside shall be prepared and packaged in accordance with the requirements and specifications of the purchasing agency.

Set-aside is to start afresh under the new orders, with no credits for previous sales in excess of requirements.

AMENDMENT 60, RMPR 169

By Amendment 60 to RMPR 169, effective October 24, OPA has increased maximum prices for boneless beef for army canned meat and boneless processing beef by 50 cents per cwt., applicable upon sales of these items by a person other than slaughterer. The purpose of the amendment is to encourage expansion of available boning facilities to take care of prospective increases in marketings of cutter and canner grade cattle.

WANTS MORE OFFERINGS

In Important Notice G-91 this week, the CCC declared that meat set-aside under new orders would not fill USDA commitments and asked vendors to offer regularly types of meats requested in G-87 and G-88.

AMI ADS TO SPOTLIGHT MAGIC AMINOS IN MEAT

The American Meat Institute's meat educational program will initiate one of the broadest and most important promotions in its history this month on the theme, meat and its "Magic Aminos."

In addition to the red background advertisements in the *Saturday Evening Post*, *Life*, *Woman's Home Companion* and *McCall's*, now so well known to magazine readers, Institute advertisements also will appear in black and white in eight additional national weekly and monthly magazines with a total circulation of almost 13,000,000, for an aggregate of close to 25,000,000.

The first of the red advertisements in this series, titled "Meat for the Convalescent Fighter," explains how meat helps the convalescent fighter back to health. It is scheduled to appear in the October 20 issue of the *Saturday Evening Post*, the November 2 issue of *Life* and the November issues of *Woman's Home Companion* and *McCall's*.

The black and white reproduction of this message will appear in *Good Housekeeping*, *Better Homes and Gardens*, *American Home*, *Time*, *Ladies' Home Journal*, *Newsweek*, *American Magazine* and *True Story*.

The CCC this week rejected all offerings of canned beef and gravy and is changing specifications.

READY FOODS

invites you to attend their headquarters
at the Stevens Hotel
during the Annual Convention of the
American Meat Institute
October 29-30-31, 1945

Check bulletin board in lobby of Stevens
Hotel for room numbers of our headquarters

READY FOODS CANNING CORPORATION

Packers of Leeds Canned Meats

General Offices

500 No. Dearborn St., Chicago, Ill.

Factories

Chicago, Ill. Louisville, Ky.



Our hat is off to you . . .

The last few years were tough ones for the operation of meat processing plants. Materials were short. Many experienced employees were called to the Armed Forces. Your machinery was called upon to produce an unprecedented volume at a time when age and the difficulty of obtaining replacements required additional maintenance care.

Yet through it all you carried on. You served the gigantic demands of the Armed Forces and increased civilian consumption. There were no breakdowns or serious impairments in the operation of the industry as a whole.

To all of you we want to say that we are proud to serve such an industry and we want to thank you for the consideration and tolerance you extended us in our own war time difficulties.

At the convention we hope to see all of you. Won't you look us up?

THE JOHN J. **DUPPS** COMPANY
AMERICAN BUILDING, CINCINNATI 2, OHIO

CUDAHY 1944 REPORT WINS AWARD AS BEST IN PACKING INDUSTRY

The Cudahy Packing Company annual report for 1944 was selected as the best in its industry and granted the *Financial World* annual report award, the new "Oscar" of industry, at a dinner held at the Waldorf-Astoria in New York on October 2.

Previously, the Cudahy 1944 report was judged among the most modern of 1,250 annual reports of all classes of industry examined by the *Financial World* judges during the present year.

E. F. McKay, New York district manager for Cudahy, attended the dinner and accepted the award on behalf of his company. Dr. Lewis Haney, professor of economics at the New York University, was toastmaster and the principal address was given by Senator Taft.

The 1944 Cudahy report was a 36-page, two-color booklet, which included many features in addition to financial data. The report began with analyses (illustrated) of consolidated profit and loss statements for the past three years, Cudahy sales and tax payments and a review of the firm's working capital and funded debt position. A chart was employed to show the trends in inventory values during World War I and II.

Production statistics were included and the company's status under price ceilings, rationing and subsidies was described. Shareholders were told about current research and significant litigation in which the company was engaged. The 1944-45 outlook for crops, livestock and fats and oils, as well as possible government purchases, were analyzed.

The report also covered postwar plans and employee relations.

In a special section entitled "Food Moves With the Troops," the company's part in supplying food for the armed services was described with some interesting pictorial comparisons with methods of meat supply in the Civil War.

Price and Definition Changes in RMPR 239

Several changes in the regulation governing maximum prices of lamb and mutton carcasses and wholesale cuts were announced this week by the Office of Price Administration. The changes were made in Amendment 20 to RMPR 239.

The amendment, which became effective October 16, 1945, (1) revises the definitions of lean boneless lamb and mutton and regular boneless mutton, (2) adds a new definition for regular boneless lamb, (3) increases fabricated meat quotas, and (4) corrects some typographical errors in the regulation.

Lean boneless lamb and mutton may now be produced from any grade, but must still be processed from the entire carcass, and the trimmable fat must not exceed eight per cent of the total weight of meat.

Regular boneless mutton may now be produced from any grade, and from any portion of the carcass. The permissible amount of trimmable fat has been reduced from the former 30 per cent to 20 per cent of the total weight of meat. This reduction in trimmable fat has made it necessary to increase maximum zone prices \$1.50 per cwt.

A producers' maximum price of \$25 per 100 pounds has been established for a new item—regular boneless lamb. This meat may be produced from any grade and any portion of the lamb carcass. Trimmable fat must not exceed 10 per cent of the total weight of meat.

Because of substantially increased meat supplies, it has been possible to increase the amount of fabricated meat cuts that may be sold to purveyors of meals to 100 per cent of the total amount each establishment sold to these purchasers during the period September 15 to December 15, 1945. The former quota for sales to purveyors of meals was 80 per cent of the base period.

OPA MAKES LABELLING AND OTHER CHANGES IN MPR 389

Two changes are made in labelling requirements under MPR 389 (sausage), a new price ceiling is added for braunschweiger (stuffed in beef middles and enclosed in artificial casings) for sale to war procurement agencies, and the definition of "artificial casing" is revised by Amendment 21 to the sausage regulation, which became effective October 19.

The change in the labelling requirements requires all frankfurts, whether skinless, in natural casings or in artificial casings, to be labelled in the same manner as frankfurts stuffed in sheep or hog casings have been labelled in the past (a descriptive label on each 1½ lbs.). It originally was intended to require skinless frankfurts to be labelled, but the language used in the section did not bring about that result. As a consequence some skinless frankfurts have been sold unlabelled.

The amendment also eliminates the provision requiring sausage containing "meat passed for cooking" to be so labelled.

The amendment also adds a base price of \$24.25 per cwt. for braunschweiger stuffed in sewed beef middles dipped in lard and enclosed in artificial casings, at the request of a war procurement agency. In making this change, the definition of braunschweiger has been amended to permit the use of such casings, and requiring therefor a yield not in excess of 95 per cent. The price provided for braunschweiger in the newly authorized type of casing is 50¢ per cwt. less than that for braunschweiger in sewed hog bungs. The sale of braunschweiger in the newly authorized type of casing is limited to war procurement agencies, to licensed ship suppliers for resale only to ship operators, and to ship suppliers.

The amendment revises the definition of "artificial casing" to include casings made from parchment and other strong, moisture-resistant paper. OPA says that data from the casing industry, supplemented by inquiries made of a number of sausage manufacturers, indicate that the cost of such casings is substantially the same as the cost of other artificial casings. The amendment permits users of such casings to take the addition provided for "artificial casings."

Infra-Red Furnace Used For Barbecuing a Steer

An infra-red furnace was used recently to barbecue cattle for a recent meeting of the American Ceramic Society in Pittsburgh, Pa. Outdoor infra-red cooking of a 900-lb. steer required only 10 hours—less than half the time needed if the cooking had been done in an orthodox gas oven, according to gas utility company officials.

Gas thermal radiators were employed to barbecue the meat. They produced a surface heat of 2,300 degs. F.



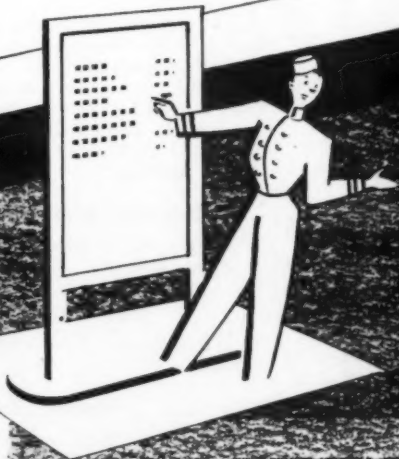
FOOTBALL AT DYCHE STADIUM, NORTHWESTERN UNIVERSITY

A•M•I MEMBERS

are cordially invited to visit
VILTER REFRIGERATION HEADQUARTERS

in the Stevens Hotel
OCTOBER 29, 30, and 31
during the 1945 convention of the
American Meat Institute

Vilter
Refrigeration • Air Conditioning



Consult the index board for full program
of THE VILTER MEAT CO.

fun . . . you bet . . .
a grand opportunity to
meet old friends . . . and
make new acquaintances,
too. Plan on spending an
hour or two with us —
we promise you a good
time.

facts . . . there are
many new developments
. . . and answers to re-
frigeration problems in
freezing, processing, and
storage. Drop in at the
Vilter headquarters and
let us help you. We will
enjoy your visit.

Local Transportation

ALL points of interest within Chicago, as well as most nearby suburbs, are served by the city's public transportation system which, now that most wartime restrictions have been removed, is being modernized and expanded. The downtown area, including the famous loop and State st. shopping district, is within a few minutes travel from the Stevens hotel. It can be reached by bus, subway and surface lines. Fares and areas served by the major types of city transportation are listed in the following paragraphs.

Taxis.—First third mile, 20c, each

succeeding two-thirds, 10c. Waiting time figured at \$2.00 an hour, meaning that the meter ticks off 10c every three minutes. Extra passengers, 5c each. Group riding is again encouraged this year because of the shortage of cabs and the great number of people still traveling, but passengers are cautioned to pay no more than their pro-rata share. Cab company officials suggest that passengers arrange payments among themselves, rather than pay the driver individually each time one of them disembarks.

Buses.—The city bus lines provide service directly to the Stevens hotel, passengers alighting at either Seventh st., or Eighth st., and Michigan blvd.

Buses also serve the north and south sides along the lake front, the west side via Jackson blvd. and Washington blvd., and several other thoroughfares. Transfers are obtainable for use on elevated, subway or street cars at numerous points. Fare, 10c.

Surface Lines.—Street cars operate to all sections of city, serving outlying districts as well as nearby areas. Fare, 8c.

Rapid Transit Lines.—Both elevated and subway are included in this means of transportation. The subway operates from 1800 north to 1300 south, passing through the loop and elevating after these points. In using subway to convention site, alight at Harrison st. station on State st. Stevens hotel is two blocks east of this point. The elevated circles the loop with local trains going north and south while others serve the west and northwest side. Subway recommended for travel to Stock Yards. Take any southbound train to Indiana ave. station and transfer to Stock Yards train. Fare, both elevated and subway, 10c.

Illinois Central Electric.—Serves southeast side only along the lake front. Convenient for those residing along south lake front while at the convention. Leave trains at Van Buren st. suburban station, proceed south on Michigan blvd. to Stevens hotel.

AN INVITATION

from the

**INDEPENDENT
CASING COMPANY
CHICAGO ★ NEW YORK**

.. to our friends

We extend a cordial invitation for you to visit us in our headquarters at the Stevens Hotel during the 40th Annual Meeting of the American Meat Institute. We look forward to greeting our friends.

OUR SUITE numbers will be found on the BULLETIN BOARD in the lobby of the Stevens Hotel.

SPORTS EVENTS

Although the major league baseball season has come to a conclusion following a hectic World Series in which the National League Champion Cubs finally yielded to the American League Champion Detroit Tigers, Chicago visitors will still be able to witness several interesting sporting events during the convention period, particularly those who arrive a few days in advance. Horse racing will still be in full swing, and at least one big college football game has been carded for the Saturday preceding the AMI gathering. Sports events scheduled during the October 27 to 31 period include:

Intercollegiate Football

Purdue vs. Northwestern at Dyche stadium, Evanston, Saturday, October 27.

Horse Racing

At Sportsmen's Park, Cicero, through November 3.

Boxing

Five bouts, Marigold Gardens, Monday night, October 29.

Wrestling

White City, Monday night, October 29. Rainbo arena, Wednesday night, October 31.

Public Ice Skating

Afternoons, 2:30 to 5:00. Nightly, 8:30 to 11:15, Chicago Arena.



ANDERSON

invites YOU to visit
EXPELLER HEADQUARTERS

You are cordially invited to drop in anytime at Expeller Headquarters during the Packers Convention, October 30 and 31. Come in for a rest, a chat or to meet your friends—but come! We would like to see you and your friends at Expeller Headquarters.

THE V. D. ANDERSON COMPANY
1935 West 96th Street • Cleveland 2, Ohio

CIVILIANS WILL GET MORE FATS AND OILS FOR FOURTH QUARTER

Fourth quarter allocations of fats and oils other than butter—somewhat larger than those of the July-September period but considerably lower than those for the final quarter of 1944—were announced this week by the U. S. Department of Agriculture. The total amount of fats and oils to be allocated to all claimants for the October-December period is 2,142,300,000 lbs., compared to 1,893,500,000 lbs. for the third quarter this year and 2,632,400,000 lbs. for the last quarter of 1944.

Moderately increased over-all allocations of fats and oils for U. S. civilians result chiefly from reduction in military requirements, seasonally larger supplies, and smaller foreign shipments.

Production of fats and oils in the United States this year is expected to total 9,500,000,000 lbs. Production in 1944 was 10,800,000,000 lbs. Lower hog slaughter this year accounts for the major portion of the decline in production.

As the world supply of fats and oils is considerably short of demand, supplies from sources other than the U. S. and Canada are being made available largely to importing countries and liberated areas. Among other sources are Argentina, Ceylon, the Belgian Congo, Australia and New Zealand. For example, it is estimated that around 896,-

HAND-LETTERED BADGES

Personnel of meat packing companies who have registered early for the American Meat Institute meeting will receive hand-lettered badges when they report at the convention registration desk on the floor of the Stevens hotel on October 30 and 31. Badges are being prepared in advance and are being hand-lettered for greater legibility. This refinement of the identification badges was initiated at last year's meeting and proved popular and helpful.

THE NATIONAL PROVISIONER finds the new badges helpful in checking the identity of conventioners, both during the meeting and in working with photographs after the convention, and suggests that all those attending wear their badges at all times around the convention hotel.

000,000 lbs. of oils will be available from Argentina this year, and about 4,500,000 lbs. of tallow from Australia and New Zealand.

The fats and oils situation is expected to remain relatively tight in the months immediately ahead. Some relief is probable after the turn of the year, when lard from an increased 1945 fall production of hogs shows up, and when supplies from the Pacific come in appreciable quantities.

Details of some of the fourth-quarter allocations of fats and oils are:

Lard: The fourth-quarter allocation of lard for civilian use totals 430,000,000 lbs.—substantially above the 319,500,000 lbs. allocated for this use in the third quarter of 1945. A considerable proportion of this increase is in lard from farm slaughtered hogs, most of which is consumed on the farm. Despite the fact that lard production is increasing seasonally, it is an extremely tight spot in the 1945 U. S. fats and oils situation. Because hog slaughter is lower than in 1944 by 30 per cent, output of lard this year will be about 1,000,000,000 lbs. less than last year.

The non-civilian allocation of lard for the fourth quarter is 172,100,000 lbs., compared to 266,700,000 lbs. in the same quarter last year and slightly more than 90,000,000 lbs. in the third quarter of 1945. Of the non-civilian allocation of lard, 25,500,000 lbs. is for U. S. military and war services, and 146,600,000 lbs. is for shipment to the United Kingdom, Belgium, France, the Netherlands, and countries supplied by UNRRA, and for miscellaneous commercial exports and U. S. territories.

Inedible Fats and Oils: About 830,600,000 lbs. of inedible fats and oils—used to make soap, paints, floor coverings and other products—are available for allocation in the October-December period. In the final quarter of 1944, 1,086,000,000 lbs. were allocated for such uses. Of the 1945 fourth-quarter allocation, 791,000,000 lbs. will be available for U. S. civilian use, or 70,600,000 lbs. more than in the third quarter.

During the A. M. I. Meeting

Our headquarters will be at the
STEVENS HOTEL

See Bulletin Board for Suite Number

You are cordially invited to make yourself at home with us.

THE

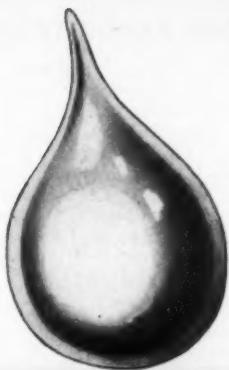
CASING HOUSE
BERTH. LEVI & Co. Inc.

NEW YORK
BUENOS AIRES

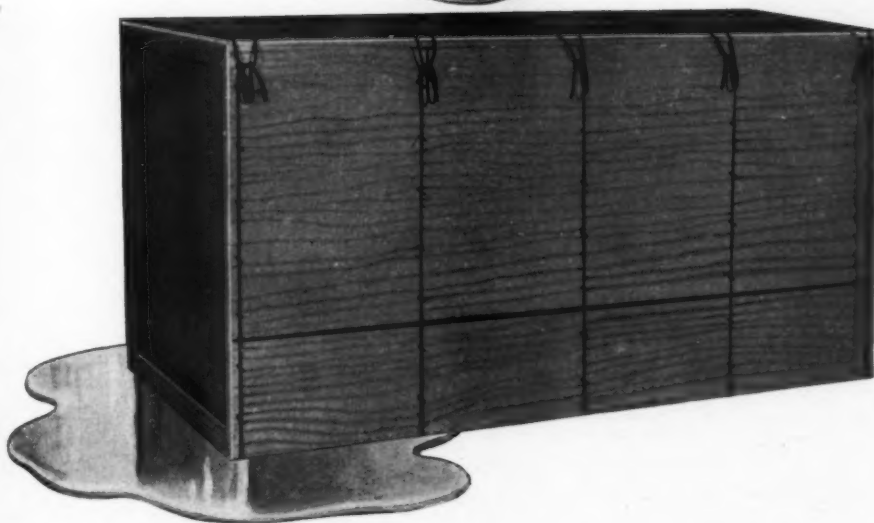
CHICAGO

LONDON
WELLINGTON

withstand



moisture!



Wirebound **BOXES ARE ABSOLUTELY
UNAFFECTED BY MOISTURE!**

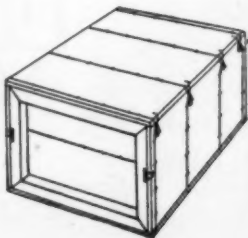
and you get these

advantages, too —

- Permit rapid cold air penetration . . . resulting in maximum volume through coolers
- Easily handled . . . safely stacked
- Can be readily opened for inspection and reclosed without damage

WIREBOUND BOX
MANUFACTURERS
ASSOCIATION

Room 1830
Borland Bldg.
CHICAGO 3, ILL.



Wirebound
BOXES & CRATES



Dependable Water Supply For America's Railroads

Water is of tremendous importance to railroads! A shortage—or failure of water supply can play havoc with schedules. Maintenance engineers on practically all of America's major railroads have long insisted on—and use Layne Well Water Systems. These experienced men can—and do place absolute confidence in Wells and Pumps built by Layne. No other kind has yet won their full approval.

The reason of such broad and overall preference is almost too obvious to mention. In advanced engineering design alone, Layne Well Water Systems are far ahead of competitive makes. But it is the genuine rugged quality and long trouble free life of Layne water producing equipment that wins and holds the grateful thanks of all owners.

Layne Well Water Systems are serving all types of industry—thousands of cities, irrigation projects and the world's largest mines—not only the United States, but in practically every foreign country on the globe.

Right now, Layne is back on full time service for civilian needs. If you need a modern and highly efficient water system, write or wire for further facts. For literature, address, Layne & Bowler, Inc., General Offices, Memphis 8, Tenn.

HIGHEST EFFICIENCY

Layne Vertical Turbine Pumps are now available in sizes to produce from 40 to 16,000 gallons of water per minute. Their high efficiency saves hundreds of dollars on power cost per year.

AFFILIATED COMPANIES: Layne-Arkansas Co., Stuttgart, Ark. • Layne-Atlantic Co., Norfolk, Va. • Layne-Central Co., Memphis, Tenn. • Layne-Northern Co., Mishawaka, Ind. • Layne-Louisiana Co., Lake Charles, La. • Layne-Well Co., Monroe, La. • Layne-New York Co., New York City • Layne-Northwest Co., Milwaukee, Wis. • Layne-Ohio Co., Columbus, Ohio • Layne-Texas Co., Houston, Texas • Layne-Western Co., Kansas City, Mo. • Layne-Western Co. of Minnesota, Minneapolis, Minn. • International Water Supply Ltd., London, Ontario, Canada • Layne-Hispano Americana, S. A., Mexico, D. F.



**WELL WATER SYSTEMS
VERTICAL TURBINE PUMPS**

SEE YOUR FAVORITE RADIO SHOWS IN CHICAGO

WHILE in Chicago, you may wish to attend a radio broadcast and see some of your favorite programs and stars in person. Listed below are programs originating in Chicago studios during convention week which are open to the public. Tickets are required and may be secured free by writing to the studio. Seating capacity is limited and it's first come, first served, so write early! Use the address indicated following the radio network. However, if you don't get tickets before coming to Chicago and still wish to attend a broadcast, there is a chance you may be able to get them by telephoning the studio. Be sure to be on hand well before program starts.

AMERICAN BROADCASTING CO., Merchandise Mart

Daily 7:00-8:00 a.m.
Arrive 6:30 a.m.

Daily 11:30-12:00 noon
Arrive 11:15 a.m.

COLUMBIA BROADCASTING SYSTEM, 410 N. Michigan.

Mon., Oct. 29, 6:30-7:00 p.m.
Arrive 6:15 p.m.

MUTUAL BROADCASTING SYSTEM, Tribune Tower

Tues., Oct. 30, 9:30-10:00 p.m.*
Arrive 9:15 p.m.

Thurs., Nov. 1, 9:30-10:00 p.m.*
Arrive 9:15 p.m.

NATIONAL BROADCASTING CO., Merchandise Mart

Mon., Oct. 29, 9:00-9:30 p.m.
Arrive 8:30 p.m.

Daily 11:00-11:15 a.m.
Arrive 10:30 a.m.

*Tentative; check with studio.

For tickets contact: Guest Relations Dept., American Broadcasting Co., Inc.

BREAKFAST CLUB—Featuring Don McNeill, master of ceremonies; Sam Cowling; Johnny Thompson, vocalist, and Eddie Ballantine and the orchestra.

CHICAGO VARIETIES—Featuring Paul Fisher, master of ceremonies; Boyce Smith, tenor; Mary Jane Dodd, vocalist, and Rex Maupin and the orchestra.

For tickets contact: Miss June Marlowe, Columbia Broadcasting System.

MELODY LANE—Fashion show and musicale, with guest stars.

For tickets contact: Publicity Office, WGN, Tribune Tower.

CRIME FILES OF FLAMOND—Mystery Show.

SWING'S THE THING—Musical program, starring Skip Farrell.

For tickets contact: Ticket Office, National Broadcasting Co.

CONTENTED HOUR—Musical Program.

MEET THE STARS—Audience participation program, with Tommy Bartlett as master of ceremonies.

CANNED MEAT CONTRACTS

The Quartermaster Corps of the U. S. Army has announced that most of the contracts for canned meat for use in combat and field rations have been terminated. Contracts relating to canned pork items—including ham chunks, pork and gravy, pork sausage and bacon—have been terminated. Contracts for canned luncheon meat, meat and vegetable hash, corned beef hash, meat and vegetable stew, and chili con carne are reported to have been cancelled by mutual consent, with renegotiation of contracts by the United States Department of Agriculture for the use of UNRRA.

The Army states that the only contracts for canned meat items still in effect are items containing beef, including vienna sausage, corned beef, roast beef and hamburgers.



*In Our 25th YEAR Serving
The Meat Packing Industry*

LIBERTY

BEEF SHROUDS

• HAM STOCKINETTES • BEEF BAGS
• BOLOGNA BAGS • FRANK BAGS

THE CLEVELAND COTTON PRODUCTS CO.
* CLEVELAND 14, OHIO *

Automatic TY SAUSAGE LINKER

— Portable —

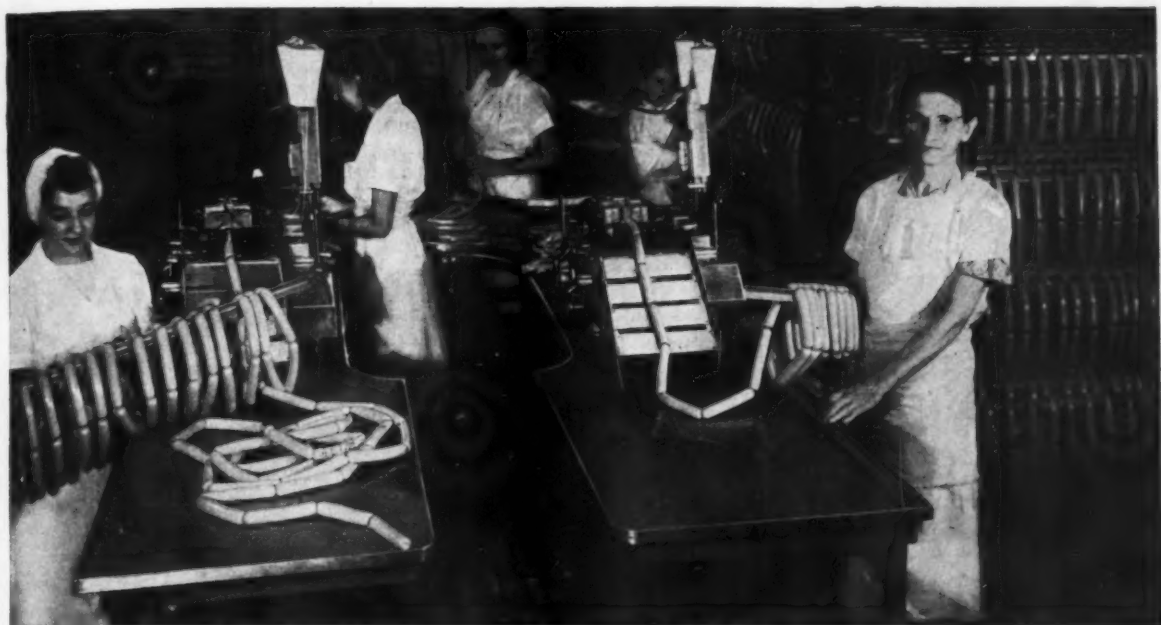
WEIGHT: 210 pounds complete

DIMENSIONS:

Length 36"

Width 20"

Height 31"



Over
1000
74 - Linkers
in Use

Features:

- Man Hour and Space Saving
- Automatic Feeding
- Uniformity of Size
- Use of Unskilled Operators
- Just Connect With Light Socket
- Capacity of 114 Links Per Minute
- Any Length 3½" to 6¼"
- Any Diameter up to 35 mm

LINKER MACHINES, Inc.

39 DIVISION STREET

NEWARK 2, NEW JERSEY

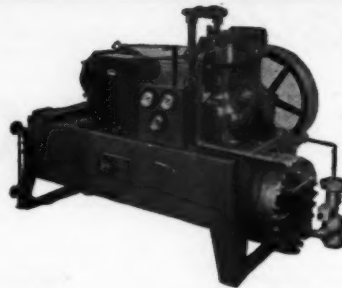
BAKER REFRIGERATION

*Maintains
Quality*



BAKER REFRIGERATING & AIR CONDITIONING EQUIPMENT

BAKER ICE MACHINE COMPANY, INC.
1577 EVANS STREET • OMAHA, 1, NEBRASKA



**BAKER AUTOMATIC
SELF-CONTAINED
AMMONIA UNIT**
(water cooled)

Available in models from
1 to 20 tons. Excellent
for all industrial appli-
cations. Compact design.
Easily installed—easy to
service.

What your customer thinks of your products *depends* on your refrigeration equipment. Proper temperature control is something with which you cannot afford to gamble.

BAKER equipment is especially designed to meet your individual requirements. To keep your plant operating at peak efficiency you must have continuous, economical, trouble-free performance. In a word—*dependability*. The words "BAKER" and "Dependability" are synonymous.

Let the many years of BAKER experience in designing and manufacturing refrigeration equipment serve you and your customers. BAKER engineers will give you sound advice on the exact requirements of your plant. Write for complete information today.

BUILDERS OF DEPENDABLE
REFRIGERATION EQUIPMENT
SINCE 1905

TEXTILES FOR MEATS STOCKINETTE BAGS AND TUBINGS

SHROUDS
CHEESE CLOTH
MUSLINS
COTTON DUCK
CATTLE WIPE
TRUCK COVERS
BARREL COVERS

SEE US
AT THE
Convention

Manufactured By
EAGLE BEEF CLOTH CO.

315 CHRISTOPHER AVENUE
BROOKLYN 12, N. Y.

WE WELCOME YOU

TO OUR SUITE

AT THE

STEVENS HOTEL

ENTERPRISE INCORPORATED

• EBSCO PRODUCTS SINCE 1905 •

Meat Packers and Sausage Manu-
facturers Equipment and Supplies

DALLAS 2, TEXAS

PARKING LOTS AND PRICES

STEVENS AREA

410 S. Wabash ave.—1 hour, 35c; 12 hours 50c.

430 S. Wabash ave.—1 hour, 30c; over 1 hour and under 3 hours, 40c; all day, 45c.

524 S. Wabash ave.—1 hour, 30c; 12 hours, 40c.

535 S. Wabash ave.—1 hour, 30c; 12 hours, 40c.

612 S. Wabash ave.—2 hours, 35c; 12 hours, 50c.

618 S. Wabash ave.—1 hour, 25c; 12 hours, 30c.

Immediately behind the Stevens hotel, on three corners of Harrison st. and Wabash ave., are large parking lots. Rates are 25c for 1 hour and 30c and 35c for all day parking.

710 S. Wabash ave.—Indoor parking. 1 hour, 35c; 24 hours, \$1.00.

730 S. Wabash ave.—All day parking, 25c.

800 S. Michigan blvd. (Corner opposite south end of Stevens hotel) 12 hours, 50c; 24 hours, \$1.00.

HOTEL TELEPHONE NUMBERS

Capitalized letters in each exchange prefix are used when calling on a dial phone.

LOOP DISTRICT

Atlantic	WABash	2646
Bismark	CENtral	0123
Blackstone	HARrison	4300
Brevort	FRAnklin	2363
Chicagoan	ANDover	4000
Congress	HARrison	3800
Fort Dearborn	WABash	5700
Hamilton	HANDolph	6100
Harrison	HARrison	8000
LaSalle	FRAnklin	0700
Midland	PLAZA	9280
Morrison	FRAnklin	9600
Palmer House	HANDolph	7500
Sherman	FRAnklin	2100
Stevens	WABash	4400
Union League Club	HARrison	7800
Y.M.C.A. Hotel	WABash	3183

NEAR NORTH AND SOUTH SIDE DISTRICTS

Ambassador and	SUPERior	7200
Ambassador East	WHITEhall	4100
Continental	DELaware	6700
Croydon	SUPERior	2200
Drake	SUPERior	3580
Eastgate	SUPERior	4264
Kuickerbocker	SUPERior	8500
Lake Shore Drive	MOHawk	3040
Lincoln	SUPERior	4568
Maryland	DIVERsey	5000
Parkway	WABash	3183
Pearson	SUPERior	2380
Seneca	SUPERior	4600
St. Clair		

OUTLYING DISTRICTS

Belden Stratford	DIVERsey	0610
DeWitt	SUPERior	4701
Edgewater Beach	LONGbeach	6000
Granmere	LONGbeach	1600
Rienal	BUCkingham	4100
Sheridan Plaza	LONGbeach	1900
Southmore	FAIRfax	5100
Webster	DIVERsey	6800
Windsore East and West	FAIRfax	6000

FINANCIAL NOTES

The directors of the Cincinnati Union Stock Yards Co. announced recently that a dividend of 15c a share, payable September 29 to stockholders of record on September 15, has been declared.

CITY ICE

PROTECTIVE SERVICE

Conserving
THE DELICIOUS FRESH FLAVOR
THE NATURAL APPEARANCE
THE VITAMIN CONTENT
THE NUTRITIONAL VALUE
OF VITAL FOOD AND MEATS



Expert, economical handling and proper storage of frozen foods and meats a specialty in each of the 14 warehouses. Their facilities are at your service now.

14 Well Situated COLD STORAGE WAREHOUSES

JERSEY CITY, N. J.
Seaboard Terminal & Refrigeration Co.
HORNELL, N. Y.
The City Ice & Fuel Company
PITTSBURGH, PA.
Federal Cold Storage Co.
CLEVELAND, OHIO
Federal Cold Storage Co.
COLUMBUS, OHIO
Federal Cold Storage Co.
DECATUR, ILL.
Polar Service Company
ST. LOUIS, MO.
Mound City Ice & Cold Storage Co.

ST. LOUIS, MO.
Federal Cold Storage Co.
NATIONAL STOCK YARDS, ILL.
North American Cold Storage
SPRINGFIELD, MO.
Springfield Ice & Refrigerating Co.
KANSAS CITY, KANS.
Federal Cold Storage Co.
TULSA, OKLA.
Tulsa Cold Storage Co.
GALVESTON, TEXAS
Galveston Ice & Cold Storage Co.
PHOENIX, ARIZ.
Crystal Ice & Cold Storage Co.

The CITY
ICE & FUEL
Company

COLD STORAGE DIVISION
33 S. CLARK ST.
Chicago 3, Ill.

SLIGHT DECREASE IN WORLD CATTLE TOTAL

There was a slight decrease in world cattle numbers at the beginning of 1945, compared with a year previous, according to preliminary estimates of the Department of Agriculture's Office of Foreign Agricultural Relations. The total, amounting to 711,000,000 head, was 2 per cent less than the 1936-40 average of 723,000,000 head.

Further reduction in world cattle numbers for this year is indicated, however, because of 1) animal losses since January in central and eastern Europe in connection with military operations and the ending of the war 2) Less favorable feed supplies, and 3) Less assurance of favorable economic conditions during the next few years.

Some local increases are expected during the current year. Moreover, in the important dairy countries of northwestern Europe, where wartime reductions were heavy and where cattle owners now are being encouraged to rebuild their herds and to feed animals to heavier weights, retention of young stock and the better type of breeding cows, together with a favorable ratio between cattle numbers and pastures, will facilitate herd restoration. These countries, together with the United Kingdom and the Soviet Union, are likely to be the only ones showing an increase in cattle numbers this year.

In North America, cattle numbers on

INFORMATION BULLETIN ON SAUSAGE CASINGS

A synopsis of information on sausage casings has recently been published as a part of the industrial reference service of the U. S. Department of Commerce. The report describes the various types of natural casings—hog, beef and sheep—and methods of packing. It also covers sizes, prices and dollar production of casings in the United States in 1937 and 1939.

The report makes available information on U. S. exports and imports of casings which was restricted during the war period. Exports of casings during the seven years 1937-44 (excepting 1940) were as follows:

	Exports, in 1,000 pounds						
	1937	1938	1939	1941	1942	1943	1944
Hog casings	6,092	7,081	8,654	6,539	7,039	5,134	7,897
Beef casings	16,375	11,219	6,391	1,454	1,900	507	1,178
All other	1,370	1,342	1,645	2,151	804	915	1,112

Imports of casings for the seven years 1937-44 (excepting 1940) were as follows:

	Imports, in 1,000 pounds					
	1937	1938	1939	1941	1942	1944
Sheep, lamb and goat casings...	8,312	6,028	6,238	6,512	6,666	5,676
Other than sheep, lamb and goat...	11,374	5,757	10,218	15,492	11,431	8,861

The report is priced at 5c and is available from the superintendent of documents, U. S. Government Printing Office.

January 1, 1945, remained near the record level of about 113,000,000 established a year earlier. An increase in Canada nearly offset a small decrease of 800,000 head in the U. S. and Cuba, and the total for these three countries was well above the 1931-40 period. The 1945 decrease in the U. S. and Canada will be moderate, and any decline in these countries over a period of years may be gradual.

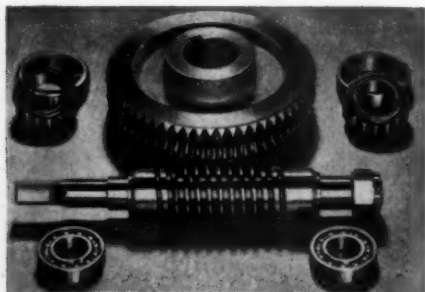
European cattle numbers, exclusive of the U.S.S.R., showed a 5 per cent decrease at the beginning of 1945, and were 13 per cent less than the 1936-40

average of 110,100,000 head. Further decreases seem likely owing to the continuing feed shortage, critical meat needs and other factors.

Unfavorable pasture weather discouraged expansion in South America's principal cattle areas, and animal numbers remained about the same as a year before. Australian cattle are estimated at 13,500,000 head, a decrease of 5 per cent. Asiatic livestock information is incomplete, but there has been a drop in Philippine numbers of 62 per cent—the sharpest decline reported for any of the countries occupied by the Japanese.



Either Pendent Rope or
Push Button Control



This Heavy-Duty Beef Hoist Speeds Handling... Cuts Costs

Good, fast, consistent work calls for hoists that can be the *most help*—hoists that *save minutes* and muscle; that turn out *more beef in less time*; that deliver their welcome aid to greater output with the little maintenance your *busy days* allow. Nothing pulls a plant up to par quite so fast as does *speedy handling* by R & M electric hoists.

BUILT TO SAVE YOUR TIME

Robbins & Myers builds dependable hoists for *every* packing plant need, all designed to do your jobs as they *should* be done. The worm gear Type HW is only one of many, yet it is made in capacities from 1000 lbs., up—in rapid lifting speeds to 60 f. p. m.—and in many types of mountings. It is designed for *utmost simplicity*, for day-after-day reliability.

CHECK THESE SPECIFICATIONS

The nickel steel worm, heat treated and ground, turns on double ball thrust bearings. The chill cast, special bronze worm gear with hobbled teeth, turns on Timken bearings. Frame is all-steel for strength; drum is scored for full length, and safety shrouded. Brake is of the solenoid type, simple and sure, mounted upon the shaft of an enclosed ball bearing motor. Get *all the facts* on this and other R & M hoists for packers. *Take It Up with R & M today.*

ROBBINS & MYERS • INC.

HOIST & CRANE DIVISION • SPRINGFIELD, OHIO
In Canada: Robbins & Myers Co., of Canada, Ltd., Brantford, Ont.

MOTORS • HOISTS • CRANES • MACHINE DRIVES • FANS • MOYNO PUMPS • FOUNDED 1874

Authorized

WORTHINGTON Distributors



CONTRACTORS • ENGINEERS

PIPE FABRICATORS

Complete Refrigeration Plants

BUILDERS OF ALL TYPES OF REFRIGERATING EQUIPMENT

BUILDICE DESIGNED WATER COOLING UNITS — RADIANT HEATING

TELEPHONE INDEPENDENCE 8030

Buildice COMPANY, INC.

4249 ELSTON AVENUE

CHICAGO 18, ILLINOIS

SOMETHING REALLY

NEW..

ST. JOHN & COMPANY

have something really *NEW* to
show at their A. M. I. Head-
quarters.

Visit our room at the Stevens
—see Bulletin Board for number

ST. JOHN & CO.

5800 So. Damen Avenue
CHICAGO 36, ILL.
Phone: Prospect 7300



SOLVAY *nitrite of soda*

SOLVAY SALES CORPORATION • 40 RECTOR STREET NEW YORK 6, N. Y.

Fast, Safe INSTO-GAS TORCHES for Packers



Singeing hogs with insto-gas torch

THE instant-lighting insto-gas torches produce a clean, blue flame, with no soot, no smoke and no monoxide gas. They are safe to use in enclosed rooms. Packers find that light-weight insto-gas torches are far superior for—

Singeing—Carcasses of all kinds.

Thawing—pipes and sewers and freeze-ups of products such as tallow, lard and resin in pumps and piping.

Plumbing and Electrical—lead and solder work.

General plant maintenance.

Insto-gas torches are the only ones listed by Underwriters and Factory Mutuals Laboratories and are recommended by leading Safety Engineers.



Insto-gas torches are made in five sizes with flames ranging from pencil flame on the No. 1 to a 24" blast flame on the No. 5.

Write today for Free Insto-gas bulletin.

MAIL COUPON

INSTO-GAS CORPORATION—DETROIT 7, MICH.
Mail Insto-gas Bulletin and name of nearest distributor.

Name _____

Address _____

CHICAGO PACKINGHOUSE PRODUCTS BROKERS

Simon Allen, 222 W. Adams st.,
Fra. 6195
J. C. Andresen, 128 No. Wells st.,
Dea. 8630
H. A. Atlas & Co., 160 No. LaSalle
st., Sta. 8875
Balfour Guthrie & Co., Inc., 327 So.
LaSalle st., Har. 7088
Henry E. Bender & Co., 327 So.
LaSalle st., Wab. 0102
R. C. Buck, 122 So. Michigan ave.,
Har. 1392
Cardona-Stevens Co., 327 So. La-
Salle st., Har. 1812
Davidson Commission Co., The, 327
So. LaSalle st., Wab. 2604.
Geo. H. Elliott & Co., 130 No. Wells
st., Fra. 2260
D. J. Gallagher, 327 So. LaSalle st.,
Wab. 4116
Gira-Walsh Co., 327 So. LaSalle st.,
Har. 1440
B. Gross & Co., 130 No. Wells st.,
Ran. 9440
John W. Hall, Inc., 327 So. LaSalle
st., Har. 0688
Wm. H. Hampe, 327 So. LaSalle st.,
Har. 4615
Herbert Brokerage Co., 141 W.
Jackson blvd., Har. 1118
Hess-Stephenson Co., 141 W. Jack-
son blvd., Wab. 9123
E. G. James Co., 316 So. LaSalle
st., Har. 9066
Chas. C. Kramer, 4645 So. Ashland
ave., Yar. 6870
Geo. M. Lamb Co., 327 So. LaSalle
st., Har. 8433
Lapham Bros. & Co., 343 So. Dear-
born st., Har. 8797
Lacy Lee, 141 W. Jackson blvd.,
Wab. 9774
Lilienthal Co., The, 327 So. LaSalle
st., Har. 3756
Marwood Co., Inc., 221 No. LaSalle
st., Sta. 0350

Merrill Lynch, Pierce, Fenner &
Beane, 141 W. Jackson blvd.,
Wab. 8950
J. A. Middleton & Co., 208 So. La-
Salle st., Sta. 8801
Midwest Commission Co., 8 So.
Dearborn st., Cen. 1068
R. H. Monson Co., 327 So. LaSalle
st., Wab. 3560
J. T. Murphy Co., 141 W. Jackson
blvd., Har. 5144
R. F. Norris and Associates, 316
So. LaSalle st., Har. 3903
Bernard J. Odell, 327 So. LaSalle
st., Wab. 0792
Packers Commission Co., 141 W.
Jackson blvd., Wab. 3113
Packing House By-Products Co.,
110 No. Franklin st., Dea. 7250
H. L. Raclin & Sons, 135 So. La-
Salle st., Sta. 7161
M. A. Raclin Co., 111 W. Washing-
ton st., Ran. 9066
Roesling, Monroe & Co., 327 So.
LaSalle st., Har. 2382
Jos. H. Schmaltz, 327 So. LaSalle
st., Wab. 0496
Sterne & Son Co., 141 W. Jackson
blvd., Har. 4795
Edw. R. Seaberg, 327 So. LaSalle
st., Wab. 0389
Sunderland, DeFord & Dunlap, 327
So. LaSalle st., Har. 6321
Sami S. Svendsen, 407 So. Dearborn
st., Har. 9896
Geo. Tschappat & Son, 327 So. La-
Salle st., Har. 0478
A. L. Webster & Co., 111 W. Wash-
ington st., Ran. 9066
Whitting & Austin, 327 So. LaSalle
st., Wab. 0762
Wilbur-Ellis Company, 105 W.
Adams st., Cen. 0494
J. C. Wood & Co., 141 W. Jackson
blvd., Wab. 3660
Zimmerman, Alderson Carr Co.,
105 W. Adams st., Ran. 2037

Provisioner Covers Parley

(Continued from page 21.)

vention would be held this year.

However, as soon as the fact was definitely established, the wheels began to spin in the Provisioner editorial department. Additional artists were retained to help with the augmented layout work, crack photographers engaged to supplement the efforts of staff members and assure a thorough picturization of the annual event from opening to closing, and all craftsmen such as printers and engravers serving the Provisioner alerted as to the demands which will be made upon them. The task of integrating these divergent elements has gone forward steadily and at an accelerated tempo.

Meanwhile, officials of the American Meat Institute, in turn spurred on by the urgency of their task, are setting the stage for another dramatic national

gathering. Soon the "props" will be in place; the "actors" will await only their cues before stepping onto the stage. And when the curtain goes up—October 30 at the Stevens hotel—representatives of THE NATIONAL PROVISIONER will again be behind the scenes, ready to preserve this colorful event in word and picture for all time.

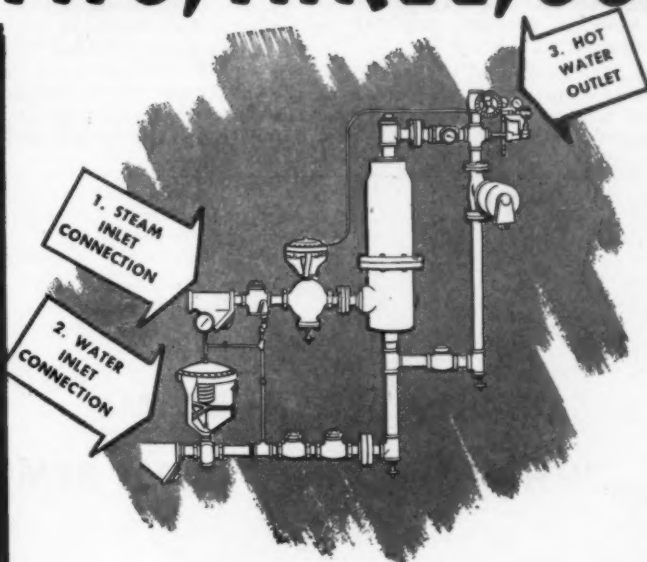
Conclave on Standard Time

Chicago is at present observing daylight saving time because no change was made on September 23 as was done generally when the country went off war time. But on Sunday, October 28, all Chicago clocks will be turned back an hour and the city will go on standard time. All time schedules given in this issue for the convention program are central standard time.

INSTALLING A PICK... IT'S ONE, TWO, THREE, GO!

PRE-ENGINEERED AND FACTORY ASSEMBLED

No fussy hook-ups, connections, or assemblies with a PICK INSTANTANEOUS HEATER. It's a complete packaged unit, factory assembled and ready to install. Matched set design includes correct steam and water valves, instruments and controls for every heater. Selected to meet each customer's individual needs, yet pre-engineered to positive standards for superior performance and economy.



Pick INSTANTANEOUS WATER HEATERS

● PRIMARY HEATER

Capable of supplying any specified volume of hot water up to 200 gallons per minute, the Pick Instantaneous Heater is practical as a primary source of hot water.

● "BOOSTER" HEATER

Easy installation and accurate temperature control make this heater useful for specialized "spot" applications near the point of use in the plant.

● SUPPLEMENTARY HEATER

Easily installed in the discharge line to automatically boost and correct temperature deficiencies, this heater can be used to augment over-load and currently inadequate facilities.

Quiet steam injection heating plus accurate temperature and volume control make the PICK INSTANTANEOUS HEATER the ideal heater for all industrial applications. Completely automatic there is no fussing or guesswork—water at any temperature within the effective range of 40 — 180° Fahrenheit can be instantly obtained by a simple setting of the thermostat. Built in seven sizes, heaters are rated according to the maximum gallons per minute each will deliver. Capacities range from 10 — 200 gallons per minute. 100% transfer of heat from steam to water means maximum efficiency. All objectionable noise, pipe hammering and shaking pipes, is eliminated by Pick's exclusive "Pressurizer Piston". This new exclusive development stabilizes injection pressure and compensates for all changes in heater load.

If your plant requires a controlled supply of hot water, write Pick Mfg. Company, Dept 1107, West Bend, Wisconsin for complete information and specifications on the Pick Instantaneous Heater.



Made by **PICK MANUFACTURING CO.**
WEST BEND, WISCONSIN, U. S. A.



THE ONLY HEATER THAT ASSURES
QUIET STEAM INJECTION HEATING

FLASHES ON SUPPLIERS

CORN PRODUCTS SALES CO.—The promotion of Edward W. Schmitt to bulk sales manager has been announced by Corn Products Sales Co., New York, N. Y. In his new capacity, Schmitt, who joined the concern in 1912, will assume responsibility for bulk sales development and the introduction of new industrial products perfected by the company.

PORTABLE PRODUCTS CORP.—The appointment of E. D. Wacker as general manager of the C. J. Tagliabue division of the Portable Products Corp.,

Pittsburgh, Pa., has been announced by Fernal R. Marlier, president. Wacker, for the past eight years general sales manager, has been associated with the Tagliabue division for 22 years.

MARLO COIL CO.—Appointment of Walter B. Moses, jr., as regional representative in Louisiana, Mississippi, Alabama and northwestern Florida, has been announced by the Marlo Coil Co., St. Louis, Mo. Moses, a graduate engineer, is well known in the refrigeration and air conditioning field, and is a member of ASHVE.

CLARVAN CORP.—Announcement is made by the Clarvan Corp. of Milwaukee, Wis., converters and designers

of protective packaging, of the opening of the Clarvan Eastern Corp., Pittsburgh, Pa. Gerhard Meyer has been appointed manager of the new firm.

STANDARD OIL CO.—In recognition of safety records established in producing 100 octane aviation gasoline, toluene for TNT and other petroleum products for the armed forces, employees of the Whiting, Ind., refinery of the Standard Oil Co. of Indiana have received 16 safety awards from the American Petroleum Institute, it is announced by company officials.

PAUL - LEWIS LABORATORIES, INC.—Appointment of Henry M. Hilton to the executive staff of the Paul-Lewis Laboratories, Inc., Milwaukee, Wis., has been announced. Hilton was previously associated with the Aluminum Co. of America.

V. D. ANDERSON CO.—Election of the following officers has been announced by the V. D. Anderson Co.,

Cleveland, O., manufacturers of Anderson expellers, Super-Silvertop steam traps and steam specialties: Carl W. Zies, president; R. T. Anderson, vice president; A. D. Anderson, treasurer; F. S. Freer, assistant treasurer; B. D. Coffey, secretary, and Edward Parsons, assistant secretary. A. D. Anderson is now



C. W. ZIES

chairman of the board of directors. Zies, the new president, has been with the concern for 16 years. The Super-Silvertop steam trap, as well as many expeller improvements, have been developed under his supervision.

CLARK EQUIPMENT CO.—Placed on inactive duty by the U. S. Army, Maj. Charles H. Warner has been appointed by George Spatta, president of Clark Equipment Co., Buchanan, Mich., to the managerial duties of the Washington, D. C. branch. Maj. Warner, who has served in both World Wars, was associated as a public utility expert in Illinois and Indiana state plants, and was also associated with the Theodore Gary & Company as an expert on public utility properties, manufacturing plants, securities contracts and franchises in the United States and many foreign countries.

WESTINGHOUSE ELECTRIC CORP.—Frank C. Cline, special representative for the Westinghouse Lamp Division in its Northwestern district headquarters at Chicago, has been appointed acting manager of the Southwestern district with headquarters in St. Louis, Mo., it is announced by Russell E. Ebersole, lamp sales manager. Bloomfield, N. J. Cline joined the Lamp Division's sales staff in 1931, traveling throughout the Southwestern district for eight years before being transferred to Chicago.

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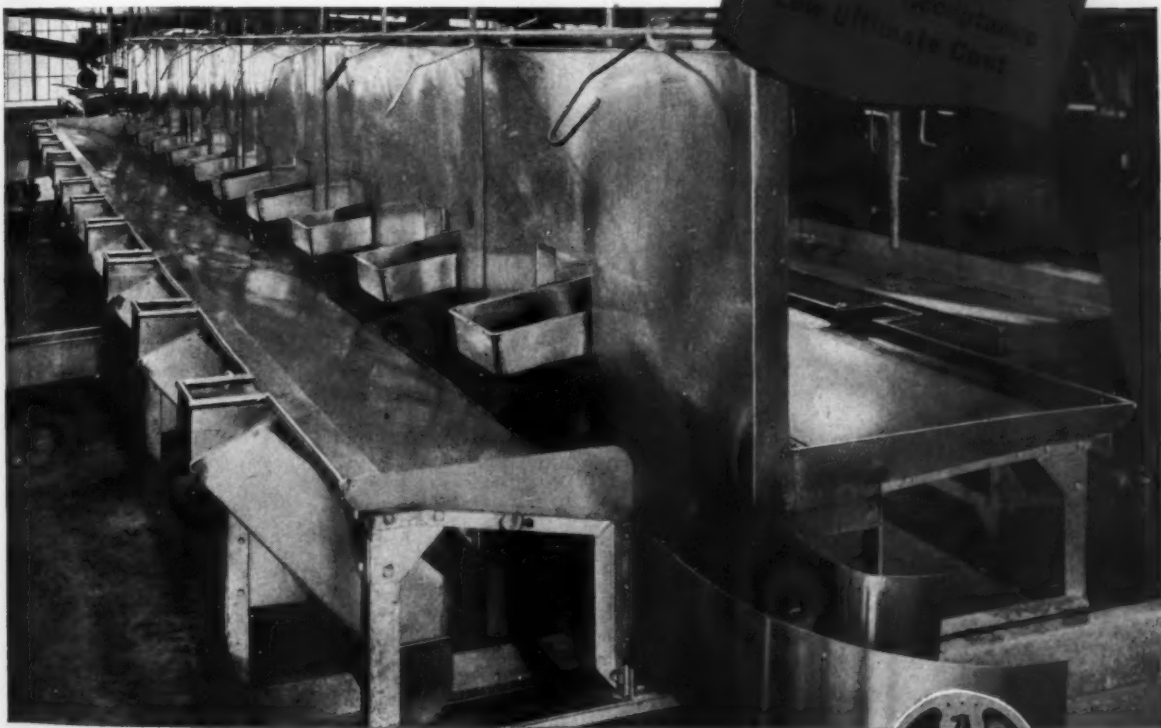
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Typical of the many meat packing applications for sanitary Republic ENDURO Stainless Steel is this separating table. Others include: vats, cookers, conveyors, packaging tables, tanks, troughs, chutes and sinks.



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Other Republic Products include Carbon and Alloy Steel

Choose Proper Hog Hoist to Do Job—Not on Space Basis

By PACKER SUPERINTENDENT

them against the partition. They get another jerk when landing on the bleeding rail. It is also very difficult to regulate and maintain the adjustment of the bleeding rail to the wheel so that hog shackles will not miss the rail.

The wheel hoist has 3½ ft. long hoisting chains and the shackler must reach one of these with one hand while holding the shackled hog with the other. Under such circumstances he is greatly handicapped in performing his work.

Modern Hog Hoist

Most of the objectionable characteristics of the wheel hoist are absent from the endless chain types of hoists. Hog hoists in use today may be divided into three classes: wheel hoists, endless chain hoists and a small capacity hoist which employs a roller chain driven by a geared-head reversible motor. The chain in the latter type carries the lifting hook in a straight up and down plane and can be arranged to stop at the bottom on each revolution or go up and down continuously.

As to various styles of these endless chain hoists, the choice of a particular style is mostly influenced by the capacity desired.

Of course there are some operations which are on so small a scale that the butcher does not feel that the volume warrants buying a hoist. In this case the hogs are driven up a small wooden ramp to a platform about 6 ft. above the floor and are then knocked or shot and bled on the platform.

The smallest and most compact type of hoist—the self-contained roller chain model operating in a straight up and down plane—is also lowest in cost. This type of hoist is by far the most economical in space, requiring only 30x27 in. of floor area. It has a capacity of 120 head of small stock per hour. This type of hoist appears to be desirable for operators who slaughter under its maximum capacity. It also has a little advantage in that it can be joined to either round or flat bleeding rails. However, all the larger endless chain hoists can be provided with an attachment for landing on both round and flat bleeding rails.

This type of hoist has some rather marked disadvantages: it is limited in capacity due to the fact that the hogs hang down, one above another; there is quite a jerk on the animal as it is pulled directly from a horizontal to a vertical position, and the shackler's working location is undesirable from a safety standpoint.

Any careful examination of hog shackling and hoisting will reveal that this operation leaves much to be desired from the standpoint of efficiency—at least as the job is now done in many meat plants.

EDITOR'S NOTE: This is the first of two articles on hog hoists. The second, which will include discussion of multi-story hoists, is scheduled to appear in an early issue of *The National Provisioner*.

TWO TYPES OF HOG HOISTS

ABOVE: Double hoist employed in one mid-western packing plant (Allbright-Nell photo). Hog shackling and hoisting arrangements should be planned carefully since delays at this point may slow up scalding, dehairing and other operations all down the line on the hog killing floor.

RIGHT: Wheel hoist is still used in some of the large hog killing plants in the United States. This type of hoist requires extra head room and has some other disadvantages.



SEVERAL types of hog hoists are available from which the packer may choose the kind best suited to handle his plant's volume and to fit in with the physical characteristics of his building.

In some cases, however, space restrictions are given too much weight and allowed to influence the selection of a hoist at the expense of other important considerations. Thus, a hoist may be chosen because it fits into the very small area the packer feels he can allot to it, even though the hoist may be unsuitable from the standpoints of volume, product protection, efficiency and safety.

Prior to the early 1900's there was little choice in selecting a hog hoist. About the only thing available in a mechanical hoist was the wheel type, or, as it was commonly called around the packing plants, a "Ferris wheel."

Wheel Hoists Still in Use

These wheels did a fairly good job, and some of them are in use to this day, but with the advent of the endless chain hoists in various styles, which lent themselves readily to almost any kind of layout, the popularity of the wheel hoist began to decline. The principal objection to the wheel type hoist was the extra head room required for its installation. A standard wheel hoist is 12 ft. in diameter and elevates hogs only 11 ft. 6 in. The wheel hoist elevates hogs to within only 3½ ft. of the top of the wheel; therefore, to lift hogs to a 16-ft. bleeding rail, the hoist must be installed on a platform.

The wheel lifts hogs with a circular motion, subjecting them to a jerk when lifting them off their feet, and swings

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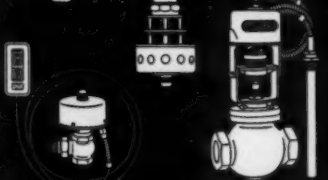
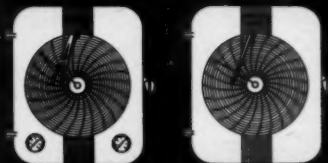
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Two Loop Stores Displaying and Selling Small Airplanes

THE air-minded packer, who is looking forward to the day when he can sell that last car of carcass beef in "Philly" in the morning and set his plane down in the livestock pens at the home plant the same afternoon, will have an opportunity to see and buy a personal plane at two of the large department stores in the Chicago loop.

At Marshall Field & Company's store for men, 25 East Washington st., a deluxe model "Ercoup" is on display. This

cially the "Hunt" room, the "Quilt-Kids" room, and the "Coach" house, remade from a barn.

Women's Apparel Shops: Chas. A. Stevens, 19 N. State st.; Saks Fifth Ave. shop, 669 N. Michigan ave.; Johnson & Harwood, Inc., 37 N. Wabash ave.; Martha Weathered Shop, 950 N. Michigan ave.; Maurice L. Rothschild, 304 S. State st.; Henry C. Lytton & Sons, 255 S. State st.; Leeds, Inc., 222 N. Michigan ave.; Lane Bryant, Inc.,

THE WORLD'S BUSIEST CORNER

Intersection of State and Madison sts. in heart of Chicago loop, long publicized as "the world's busiest corner." It is along State st., with its myriad of retail stores, that packer visitors and their wives will find a wide variety of items for sale—everything from airplanes on down, to be literal about the matter.



model personal plane sells for somewhat over \$3,000 and Field's is taking orders. Visitors also have a chance to see sporting goods, firearms and saddles and harness on the same floor.

Mandel Bros., State and Madison sts., is displaying and selling Piper Cub planes. This type of plane was much used for reconnaissance and liaison flying during the war.

Chicago's State Street—the world's most concentrated retail shopping district—and the loop also contain many department stores, specialty shops and gift centers not far from the Stevens hotel. There are also many interesting shops near the Stevens on Michigan avenue. Most of the Chicago stores open from 9:45 a.m. to 5:30 p.m. each day. However, the shopping hours for many on Monday are still from noon to 9 p.m. to lighten transportation loads.

Blum's Vogue, near the Stevens at 630 So. Michigan ave., is worth a visit. Their merchandise includes women's dresses, coats, suits, furs, millinery, shoes, accessories, colognes, antique and modern jewelry and a special gift shop section.

On the Michigan side of the Stevens hotel are the Stevens Shop for Men, Fanny May's candy shop and Allen's gift shop.

Among the prominent State street department stores is Carson Pirie Scott & Co., State and Madison sts. Those interested in home furnishings of the past, as well as in antiques, will want to visit the 18th Century Village, espe-

cially the "Hunt" room, the "Quilt-Kids" room, and the "Coach" house, remade from a barn.

Men's Haberdasheries: Capper & Capper, Ltd., 1 N. Wabash ave.; Higgins & Frank, 300 S. Michigan ave.; Finchley, 19 E. Jackson blvd.; A. Sulka & Company, 6 S. Michigan ave.; Marshall Field Store for Men, 25 E. Washington st.; A. Starr Best, 11 N. Wabash ave.; Maurice L. Rothschild, 304 S. State st.; Henry C. Lytton & Sons, 255 S. State st.

Sports Wear and Sporting Goods: Peck & Peck, 28 S. Michigan ave.; A. G. Spalding & Bros., 211 S. State st.; V. L. & A., Inc., 9 N. Wabash ave.

Furs: R. G. Uhlemann Fur Co., 6 N. Michigan ave.; John T. Shayne & Co., 130 N. Michigan ave.; A. Bishop & Co., Randolph & Wabash aves.

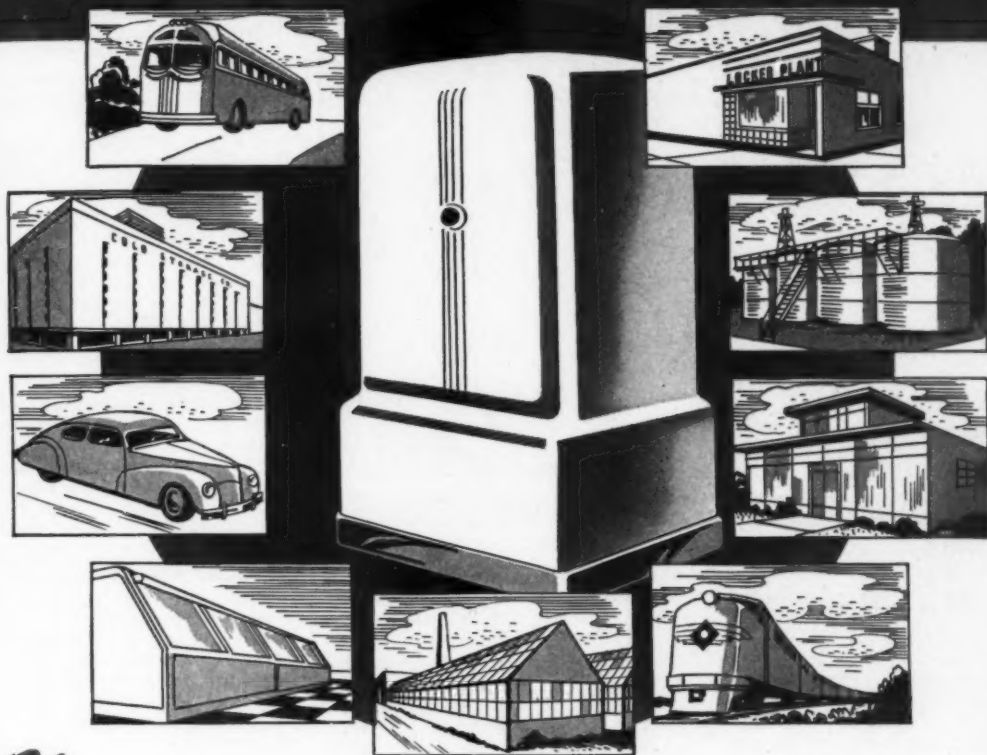
Gifts and Antiques: Wm. H. Hoops & Co., 303 S. Wabash ave.; Balaban Galleries, 77 E. Van Buren st.; Callard of London, 526 S. Michigan ave.; Findlay Galleries, Inc., 338 S. Michigan ave.; Tatman, Inc. (china), 625 N. Michigan.

RESUME PRIVATE TRADING

Private trading has been resumed with three more liberated countries, France, Denmark and Greece, the Foreign Economic Administration has announced. The FEA explained this means that commercial export licensing has been resumed and that exporters may submit export license application covering orders received.

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AMI PROVISION REPORT

Except in the case of a few items, provision stocks held by companies reporting their inventories to the American Meat Institute continued to decline during the first two weeks of October from the quantities held in store at the end of September. In most instances October 13 stocks were considerably under those of a year earlier.

The first two weeks of October saw a gain in frozen-for-cure holdings of D.S. bellies and other D.S. meats, regular hams and S.P. and D.C. bellies compared with stocks at the beginning of

the month. Mid-October inventories of cured fat backs, frozen-for-cure miscellaneous D.S. meats, frozen-for-cure skinned hams and picnics were larger than those on the corresponding date in 1944.

Stocks of lard and rendered pork fat declined further during early October and on October 13 were far below the level of holdings on October 14, 1944.

Provision stocks as of October 13, 1945, as reported by 65 companies to the American Meat Institute, are shown in the table below. Because the companies reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical

D. S. PRODUCT	October 13 stocks as Percentages of Inventories on	
	Sept. 29, 1945	Oct. 14, 1944
Bellies		
Cured	62	47
Frozen-for-cure	140	0.5
Fat Backs (Cured)	95	138
Other D. S. Meats		
Cured	94	75
Frozen-for-cure	257	129
TOTAL D. S. CURED ITEMS..	76	70
TOTAL FROZEN FOR D. S. CURE	188	1
S. P. & D. C. PRODUCT		
Hams, Sweet Pickle Cured		
Regular	90	41
Skinned	89	52
All S. P. Hams	90	59
Hams, Frozen-for-cure		
Regular	150	94
Skinned	75	236
All frozen-for-cure hams..	76	205
Picnics		
Sweet pickle cured	84	66
Frozen-for-cure	98	156
Bellies, S. P. and D. C.		
Sweet pickle cured	93	66
Frozen-for-cure	182	55
Other Items		
Sweet pickle cured	86	68
Frozen-for-cure	50	121
TOTAL S. P. & D. C. CURED ITEMS	91	61
TOTAL S. P. & D. C. FROZEN ITEMS	82	47
BARRELED PORK	89	64
FRESH FROZEN		
Loins, shoulders, butts and spareribs	65	39
All other	73	36
Total	68	32
TOTAL OF ALL PORK MEATS.	85	57
RENDERED PORK FAT	64	36
LARD	83	83

Note: A considerable quantity of cured, frozen, canned pork and lard held for USDA.

PACKAGING GROUP TO MEET

The seventh annual meeting of Packaging Institute, Inc., will be held November 26 and 27 at the Hotel Commodore, New York City, Walton D. Lynch, president, has announced.

ALLIED INDUSTRY MEETING DATES

Numerous other conventions are being held in Chicago around the same time as the American Meat Institute meeting. Some of the meetings scheduled for the same dates, or immediately following the AMI meeting, are those of allied industries which meat packers may wish to attend. Those to be held in Chicago include the following:

Annual Production Conference of American Management Association, October 29 and 30, Palmer House.

Tanners' Council of America, November 2 and 3, Edgewater Beach hotel.

Canners' Council of America, November 2 through 5, Edgewater Beach hotel.

National Renderers Association, fifth regional area meeting, November 12, Morrison hotel.

American Oil Chemists Society, November 7 through 9, at the Hotel LaSalle.

groups) the table below shows the October 13 stocks as percentages of the holdings two weeks earlier and a year earlier.

AMERICAN MEAT INSTITUTE Provision Stocks Report

October 13 stocks as Percentages of Inventories on

Canadian Meat Exports Sharply Under Year Ago

MONTREAL—Exports of Canadian meats to the United Kingdom during August were only a shade more than half the quantity shipped in the same month a year ago, according to detailed figures which are again being released by the Dominion Department of Agriculture, following suspension of all releases because of war censorship. Last month's total was 29,786,646 lbs., 49 per cent less than the 58,266,025 lbs. exported a year ago. Total exports to all countries were 43 per cent less than in August, 1944, at a total of 35,063,220 lbs.

Bulk of the exports consisted of bacon, of which 28,467,700 lbs. went to the United Kingdom, being 41 per cent less than the year ago comparison of 47,719,800 lbs. Exports of beef, second largest kind in point of volume last year, were down from 5,040,100 lbs. to 1,152,000 lbs., or 78 per cent so far as Britain was concerned.

During the first eight months of this year, while total exports to the United Kingdom still showed a sharp contraction, there was considerable variation between trends in the respective kinds of meats. For example, Britain got 90 per cent more beef, partially offsetting a drop of 39 per cent in shipments of bacon to Britain.

Another sharp reversal is indicated in canned meats. In this case Britain got only 1,031,145 lbs. or 96 per cent less than was shipped there in the like period of 1944, but the total shipments to all countries at 44,114,763 lbs. were 54 per cent greater. This suggests that a very large proportion of this year's shipments were required either for relief in occupied countries or for sustenance of the armed forces abroad, and the movement was probably the outcome of commitments that could not be set aside for British needs.

SELLING, NOT RATIONING, IMPENDING MEAT PROBLEM

J. A. Hamilton, Chicago, vice president in charge of domestic sales for Wilson & Co., foresees "a meat selling problem instead of a rationing problem" within the next three to six months. To support this view, expressed before a meeting of the company's Southwest district in Oklahoma City, Okla., recently, Hamilton predicted that the beef situation will clear up shortly, to be followed by an easing of the pork shortage.

Pre-packaged fresh cuts, probably frozen, may soon be available to retailers, Hamilton indicated, revealing that Wilson & Co. has been experimenting with new packages and new meat merchandising methods. However, he said, packaged beef stew mixtures and other new products are "things for the future" and probably won't be on the market for another two years.



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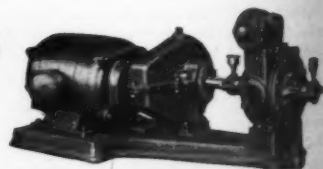
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Livestock Industry Of Japan Inconsequential

The agricultural and livestock situation is well known for Germany and most of Europe; however, little is ever said about Japan's livestock industry. This month the Department of Agriculture, reviewing prewar agriculture in Japan, stated that that country is rarely associated with livestock raising, although the preponderance of highlands suggests a thriving animal industry. Pastures are poorly developed, and livestock numbers are small.

Cattle, as well as horses, are raised chiefly for draft purposes and stable manure. The number of cattle in 1939 totaled 1,967,000 head, of which 123,000 were milk cows. The number of horses (1936) was estimated at 1,432,000. Pigs were only half as numerous as cattle; sheep and goats numbered 149,000 and 287,000, respectively.

The cattle population increased considerably between 1936 and 1939, but the number of horses declined after 1932, a development which may be attributed to the invasion of Manchuria and the migration of farmers to that region. Japan's more strenuous military ventures since then must have reduced the number of horses still further. The number of sheep was still very small (249,000), although between 1936 and 1939 it increased 2½ times.

In 1939, only 1,531,000 farm families (28 per cent of the total) had cattle, and 1,279,000 had only one head each. Of the 576,000 families keeping hogs, 378,000 had one each. In general, the number of cattle per farm household averaged 0.4; that of horses, 0.3; and of hogs, 0.2.

50-YEAR LOW FOR SWINE MARKETINGS AT ST. LOUIS

Total hog receipts at the St. Louis National Stock Yards during September at 75,389 head were 60 per cent under those of the same month last year and the smallest September volume for any year since 1895, the Producers Live Stock Commission Association reports. The peak September run at that market was in 1933 when the federal pig killing campaign boosted farm marketings of hogs to more than half a million head for the month.

Failure of September hog marketings to show even a slight seasonal increase is attributed in part to the tendency of feeders to hold back animals for feeding to heavier weights. With all slaughter stock glued to OPA ceiling prices, producers are operating to obtain maximum profit on feed consumed.

ISSUE RECIPE BOOKLET

A menu and recipe suggestion booklet, especially designed to cope with food shortages, has been issued by the educational department of the National Restaurant Association, 8 S. Michigan ave., Chicago, Ill.

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PROVISIONS AND LARD *Weekly Review*

October 1 Storage Holdings of Meats Off 100 Million Lbs.

STORAGE holdings of meats in the United States registered a further seasonal decline in September as production dropped far below demand, the Department of Agriculture reported this week. Total meat holdings at only

COMPARATIVE STORAGE STOCKS

	Oct. 1, '45, lbs.	Sept. 1, '45, lbs.	Oct. 1, 5-yr. avg. '40-'44, lbs.
BEEF:			
Frozen	194,336,000	233,932,000	80,070,000
In cure, cured and smoked	9,831,000	7,591,000	12,059,000
Total beef	204,167,000	241,523,000	92,129,000
PORK:			
Frozen	89,403,000	117,875,000	102,291,000
Dry salt in cure, cured	28,154,000	51,566,000	82,650,000
Other in cure, cured and smoked	95,616,000	116,509,000	153,760,000
Total pork	213,173,000	285,950,000	338,701,000
OTHER MEATS AND MEAT PRODUCTS:			
Sausage and sausage room prod.	30,384,000	38,488,000
Frozen lamb and mutton	9,446,000	9,918,000	10,507,000
Frozen veal	9,118,000	9,363,000
Canned meats and meat prod.	18,326,000	20,128,000
All edible offal	23,091,000	27,090,000	71,891,000
Total all meats	508,605,000	627,430,000	513,228,000
LARD AND RENDERED PORK FAT:			
Lard	56,750,000	67,499,000	175,879,000
Rendered pork fat	2,192,000	1,490,000
Total	58,942,000	68,989,000	175,879,000

508,605,000 lbs. on October 1 were over 100,000,000 lbs. smaller than on September 1, but slightly larger than the October 1 five-year average.

Inventories of all kinds of meat were reduced during September with the

sharpest loss occurring in pork stocks. Total pork holdings of only 213,173,000 lbs. on October 1 constituted a new low figure for that date and were 73,000,000 lbs. smaller than a month earlier. Pork stocks normally decline during both September and October and the tonnage loss during the last month was not as large as it has been in some recent years.

Cured and smoked pork holdings at 95,616,000 lbs. made up the largest part of the pork total on October 1; only a little more than 89,000,000 lbs. of frozen pork was in storage on that date. Stocks of D.S. meats totaled only 28,154,000 lbs., sharply under the 51,566,000 lbs. held a month earlier.

It is probable that pork stocks will set a new record low on November 1.

Record Beef Stocks

Although beef stocks declined from 241,523,000 lbs. on September 1 to 204,167,000 lbs. on October 1 (September usually shows some small accumulation) the October 1 holdings were the largest on record for that date. Withdrawals of beef have been heavy and a lot of potential pork demand is being supplied from heavy beef holdings and large cattle slaughter.

Other meat holdings showed moderate losses from a month earlier. Lamb and mutton stocks at 9,446,000 lbs. were lowest for the date since 1941. Total veal, canned meats, sausage materials and edible offal holdings were more than 6,000,000 lbs. under the previous month. Stocks of miscellaneous meats usually decline in September.

Following the pattern set in pork stocks, lard holdings also registered sharp losses. As the month opened holdings totaled only 58,945,000 lbs., about 10,000,000 lbs. less than a month earlier and sharply under the five-year average of 175,879,000 lbs. Lard stocks on October 1 included 36,246,000 lbs. being held for government agencies.

LEND-LEASE DELIVERIES IN JULY OFF SHARPLY

Deliveries of food and other agricultural products by the U. S. Department of Agriculture during July totaled 641,043,270 lbs., the smallest total recorded since December, 1944, and a decrease of over 1,000,000,000 lbs. from June, 1945 deliveries.

Lend-lease deliveries continued to make up the largest share of the total but, in terms of both pounds and percentage, this outlet accounted for most of the total decreases. Deliveries to the UNRRA, on the other hand, were nearly as high as during the previous month.

Included in deliveries for the month was 54,072,080 lbs. of meat products, approximately 14 per cent of the overall total. Fats and oils at 25,095,942 lbs. was 7 per cent of total shipments.

CHICAGO PROVISION STOCKS

Lard and meat holdings showed further losses during the first half of this month at Chicago. All lard stocks totaled only 5,847,186 lbs. against 6,563,680 lbs. at the close of last month and over 25,000,000 lbs. a year ago. Total D. S. bellies in storage was 923,916 lbs., compared with 1,099,339 lbs. on September 30 and 7,761,701 lbs. a year ago.

	Oct. 14, '45, lbs.	Sept. 30, '45, lbs.	Oct. 14, '44, lbs.
P. S. lard	465,960	447,780	4,723,323
Other lard	5,381,196	6,120,900	20,690,668
Total lard	5,847,156	6,568,680	25,413,991
D. S. cl. bellies (contract)	39,000	19,000	600,000
D. S. cl. bellies (other)	884,916	1,080,339	7,111,672
Total D. S. cl. bellies	923,916	1,099,339	7,761,701
D. S. rib bellies

Between 1840 and 1930 the center of sheep production in this country moved from western Pennsylvania to eastern Colorado—a distance of 1,300 miles.



PROFITS INCREASE as refrigeration costs decrease.

QUALITY OF YOUR PRODUCTS is dependent on minimum variation in storage temperatures.

With so much at stake, *don't gamble!* Install fast-acting, tight-sealing **JAMISON-BUILT** cold storage doors. They cost no more!

Consult nearest branch or address **JAMISON COLD STORAGE DOOR CO., Hagerstown, Md.**

Jamison, Stevenson and Victor Doors



Jamison Cooler Door with improved track port. Get Bulletin 124.



How a Piece of **STEEL** and a Little **TIN** Make Your **BRAND NAME** Stand Out!

● Attention! That's what your meat products get when they are packed in steel-and-tin cans with colorful, lithographed designs. As indestructible as the steel-and-tin container itself, your brand name lithographed right on the can registers for repeat sales.

Eye-appeal also registers with retailers... tempts them to display meat products packed in cans. Cans are trouble-free, sturdy—more than 98% steel, less than 2% tin. In these shatterproof steel-and-tin containers, your meat is protected against careless handling... can be used effectively in any form of sales-building display.

Above all, your meat products packed in cans are positively protected from the harmful effects of light, air and moisture. So plan now to send your meat products to market packed in steel-and-tin cans.

THEY'RE TALKING... ABOUT CANS

From coast to coast... full-page, full-color ads... are telling the story of the many advantages of buying products packed in cans. Nine national magazines and the nationally circulated magazine sections of Sunday newspapers are arousing the interest of over 43,000,000 readers in the increasingly important role of cans in everyday living.

CAN MANUFACTURERS INSTITUTE, INC., NEW YORK



It's more than 98% steel,
less than 2% tin

Pointers on Packing Your Meat Products in Cans

1. Cans protect against air, light and moisture.
2. Don't break, split or tear.
3. Are economical to ship... require no special handling or packing.
4. Cans are light, compact... save shelf and storage space.
5. Lithograph-labeled cans display effectively and safely.

NO OTHER CONTAINER PROTECTS LIKE THE CAN

Tie it -

- BETTER
- FASTER
- CHEAPER

With a
Felins

PAK-TYER

Ties 25 to 50 Pkgs.
Per Min.



SAVES
TIME & TWINE

Conventioners

You are welcome to visit our plant to see this machine in operation. Take any cab to our door (at our expense) or phone VICTORY 0371, and our car will pick you up. Only a few minutes from your hotel.

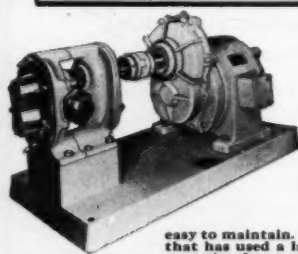
Paul L. Karstrom Co.

Fillers—Heatsealers—Conveyor Set-ups—Special Machinery
2620 S. Indiana Ave., Chicago 16, Ill.
PACKAGE CONSULTING ENGINEERS

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*Will
DO YOUR
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why*



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Note the principle of operation above and you'll see why Bump Pumps have a low maintenance cost. The internal seals do not revolve and there is no contamination of the fluid being pumped as the bearings are entirely separate from the pumping chamber. There are no grease cups and no internal threads—only two moving parts. Bump Sanitary Pumps are easy to clean and that has used a large number of Bump Pumps in operation for years says: "We use Bump Pumps because in our opinion they do a better job at a lower total cost to us than any other pumps now offered on the market." Bump Pumps are positive action, self-priming under head pressures, can be operated at slow speed, and deliver a constant volume per revolution regardless of speed or pressure.

The BUMP PUMP CO. LA CROSSE WISCONSIN

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, OCT. 18, 1945

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	22 1/4	22 1/4
10-12	22 1/4	22 1/4
12-14	22 1/4	22 1/4
14-16	21 1/2	21 1/2

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	21 1/4	21 1/4
18-20	20 3/4	20 3/4
20-22	20 3/4	20 3/4

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	24 1/4	24 1/4
12-14	24 1/4	24 1/4
14-16	23 3/4	23 3/4
16-18	23 1/4	23 1/4
18-20	22 3/4	22 3/4
20-22	22 3/4	22 3/4
22-24	22 1/4	22 1/4
24-26	22 1/4	22 1/4
26-30	22 1/4	22 1/4
25/up	22 1/4	22 1/4

PICNICH

	Fresh or Frozen	S.P.
4-6	20 1/4	20 1/4
6-8	20 1/4	20 1/4
8-10	20 1/4	20 1/4
10-12	20 1/4	20 1/4
12-14	20 1/4	20 1/4

Short shank 1/2c over.

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
Under 8	18	18
8-12	17 1/4	18 1/4
12-16	16	17
16-20	15 1/4	18 1/4
20-22	15	18

D. S. BELLIES

	Clear	Rib
18-20	15	15
20-25	15	15
25-30	15	15
30-35	15	15
35-40	15	15
40-50	15	15

GREEN AMERICAN BELLIES

16-20	14 1/4
20-25	14 1/4
25 and up	14 1/4

FAT BACKS

	Green or Frozen	Cured
6-8	11	11
8-10	11	11
10-12	11	11
12-14	11 1/4	11 1/4
14-16	11 1/4	11 1/4
16-18	12	12
18-20	12	12
20-25	12	12

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	11 1/4	11 1/4
Clear plates	10 1/4	10 1/4
Jowl butts	10 1/4	10 1/4
Square jowls	11 1/4	12 1/4

FUTURE PRICES

MONDAY, OCT. 15, THROUGH
WEDNESDAY, OCT. 18, 1945

LARD	Open	High	Low	Close
May	13.47 1/2	@13.60		
July	No bids or offerings			
Sept.	13.40	@13.50		

WEEK'S LARD PRICES

Prices of prime steam lard for the week are reported as follows:

	P. S. Lard	P. S. Lard	Raw
	Tierces	Loose	Leaf
Oct. 15	13.80b	12.80b	12.75b
Oct. 16	13.80b	12.80b	12.75b
Oct. 17	13.80b	12.80b	12.75b
Oct. 18	13.80b	12.80b	12.75b

Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L.	14.55
Kettle rend., tierces, f.o.b.	
Chicago C. L.	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b. Chicago C. L.	15.55
Shortening, tierces, c.a.f.	16.50

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

	Ammoniates
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.29
Blood, dried, 10% per unit	5.52
Unground fish scrap, dried, 11% ammonia, 10% B.P.L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot	55.00
October shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15 1/2% B. P. L., bulk	5.00
	Phosphates
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4 1/2% and 50% in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 10% per unit	40

Dry Rendered Tankage

45/50% protein, unground.....\$1.25

EASTERN FERTILIZER MARKETS

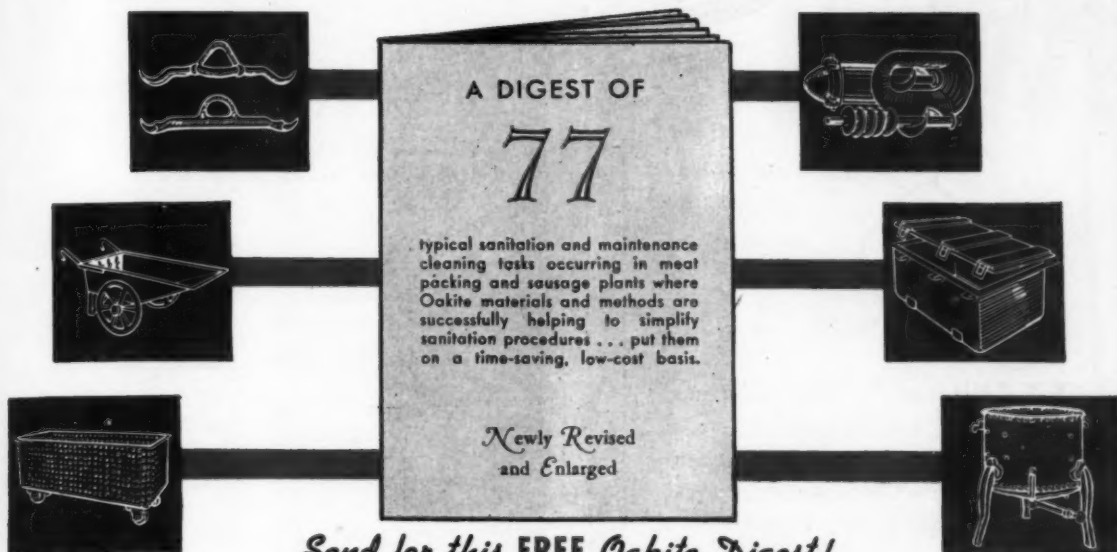
New York, Oct. 17, 1945

Trading was light the past week in tankage, blood and cracklings and the demand is still very heavy. Some people in the trade expect a larger production, but so far, there is no marked increase. Sulphate of ammonia is in short supply for prompt shipment due to the lower production. Buying orders for most products are heavy, but the bulk go unfilled.

CORN-HOG RATIO

For the week ended October 6 at Chicago, hog-corn price ratio based on all hog purchases was 12.7 and based on barrows and gilts was 12.8. No. 3 yellow corn on that date was \$1.155 per bu. A year earlier the ratio for all purchases was 12.6 and for barrows and gilts was 12.6. No. 3 yellow corn was quoted at \$1.155, the ceiling.

A Reliable Source of Valuable Information for INCREASING SANITATION EFFICIENCY



A DIGEST OF

77

typical sanitation and maintenance
cleaning tasks occurring in meat
packing and sausage plants where
Oakite materials and methods are
successfully helping to simplify
sanitation procedures . . . put them
on a time-saving, low-cost basis.

*Newly Revised
and Enlarged*

Send for this FREE Oakite Digest!

As a practical means of assisting large or small meat packing, sausage and by-product plants to meet sanitary requirements more easily . . . more economically, Oakite offers this FREE, 24-page sanitation Digest describing 77 different, commonly-recurring jobs. It is crammed with vital information on the latest developments in cleaning and chemical sterilization of all meat processing and handling equipment. A few of the typical items discussed are listed below.

KILLING DEPARTMENT

Gambrel Sticks
(Aluminum & Steel)
Pans, Belts
Viscera Tables

SAUSAGE & SPECIALTIES

Grinders DEPARTMENT
Ham Boilers
Mixers
Sausage Sticks
Sausage Trucks

CURING DEPARTMENT

Belly Boxes
Containers
Curing Vats
Soaking Trucks

GENERAL

Beef & Hog Trolleys
Meat Hooks
Racks
Steam-Jacketed Kettles
Tubs, Tierces, Slacks

LARD DEPARTMENT

Filter Cloths
Lard Tubs
(Wood & Galvanized)
Rendering Kettles

SMOKED MEAT DEPARTMENT

Bacon Comb Hangers
Bacon, Ham Trees
Conveyors
Smoke House Walls
Smoke Sticks

THREE Sound Reasons Why Oakite Cleaning is Your Surest Guide to Speedy . . . Simplified . . . Low-Cost Sanitation

➔ ❶ A broad range of high quality, performance-proved Oakite cleaning and de-scaling compounds. ❷ Strategically placed warehouses to help simplify and expedite delivery. ❸ Personal help of widely-experienced Technical Service Representatives on call at all times. ➔

Oakite invites your inquiries on all equipment cleaning and related problems. Write TODAY!

OAKITE PRODUCTS, INC., 25 Thames St., NEW YORK 6, N. Y.

Technical Service Representatives Located in All Principal Cities of the United States and Canada

BUY U. S. WAR BONDS AND STAMPS



OAKITE

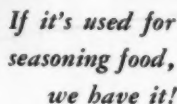
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MATERIALS...METHODS...SERVICE

CLEANING

FOR EVERY CLEANING REQUIREMENT

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The Nat

DRY SAUSAGE

Cervelat, dry, in hog bungs.....	58
Thuringer.....	51
Farmer.....	41
Holesteint.....	41
R. C. Salami, semi-dry.....	54
R. C. Salami, semi-dry.....	52
Common style Salami.....	53
Pepperoni.....	50 1/2
Mortadella, semi-dry.....	28
Coppicola (cooked).....	48 1/2
Proscuitto.....	37 1/2

DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings.....	29 1/2
Pork sausage, bulk.....	26 1/2
Frankfurts, in sheep casings.....	28 1/2
Frankfurts, in hog casings.....	23 1/2
Bologna, natural casings.....	22 1/2
Bologna, artificial casings.....	23 1/2
Liver sausage, fr., hog casings.....	21 1/2
Liver sausage, fr., hog casings.....	22 1/2
Smoked liver sausage, hog bungs.....	20
Head cheese.....	38 1/2
Wiener, natural casings.....	25 1/2
Wiener lunch, natural casings.....	25 1/2
Tongue and blood.....	29
Blood sausage.....	24
Loose.....	20
Polish sausage.....	28 1/2

[Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.]

CURING MATERIALS

	Cwt.
Salt of soda (Chgo. w'base) in 45-lb. bbls., del.....	\$ 8.75
Halpetate, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.....	8.00
Small crystals.....	12.00
Medium crystals.....	13.00
Large crystals.....	14.00
Pure rid. gran. nitrate of soda.....	4.00
Pure rid. powdered nitrate of soda.....	unquoted
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.50
Sugar:	
Raw, 96 basis, f.o.b. New Orleans.....	3.74
Standard gran., f.o.b. refiners (2%).....	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	5.15
Dextrose, in car lots, per cwt., (cotton).....	4.80
in paper bags.....	4.75

SPICES

(Basis Chgo., orig. bbls. bags, bales.)	Whole	Ground
Allspice, prime.....	28	30 1/2
Black pepper.....	29	31 1/2
Chili powder.....	41	
Cloves, Amboyans.....	40	46
Zanzibar.....	22	26
Ginger, Jam., unbl.....	28	31
Mace, fcy, Banda.....	1.05	1.19
Mustard, East Indies.....	95	1.10
R. & W. I. Blend.....	90	
Mustard flour, fcy.....	34	
No. 1.....	22	
West India Nutmeg.....	53	
Paprika, Spanish.....	35	
Pepper, Cayenne.....	35	
Red No. 1.....	44	
Black Malabar.....	18 1/2	
Black Lampung.....	12	18 1/2
Pepper, Packers.....		15 1/2

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:

Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack.....	20	35
Domestic rounds, over 1 1/2 in., 140 pack.....	35	38
Export rounds, wide, over 1 1/2 in.....	45	49
Export rounds, medium, 1 1/2 to 1 3/4 in.....	33	
Export rounds, narrow, 1 1/4 in. under.....	34	
No. 1 weasands.....	6	
No. 2 weasands.....	4	
No. 1 bungs.....	16	18
No. 2 bungs.....	10	12
Middle sewing, 1 1/4 @ 2 in.....	35	35
Middles, select, wide, 2 1/2 @ 3 in.....	65	65
Middles, select, extra, 2 1/4 @ 2 1/2 in.....	65	61.10
Middles, select, extra, 2 1/2 in. & up.....	1.25	1.40

Dried or salted bladders, per piece:

12-15 in. wide, fat.....	7 1/2 @ 9
10-12 in. wide, fat.....	4 @ 6 1/2
8-10 in. wide, fat.....	2 1/2 @ 3 1/2
6-8 in. wide, fat.....	2 @ 2 1/2

Hog casings:

Extra narrow, 29 mm. & dn.....	2.40
Narrow mediums, 29 @ 32 mm.....	2.40
Medium, 32 @ 35 mm.....	2.10
Medium, 35 @ 38 mm.....	1.80
Wide, 38 @ 43 mm.....	1.55 @ 1.65
Extra wide, 43 mm.....	1.45 @ 1.60
Export bungs.....	22 @ 23
Large prime bungs.....	13 @ 14
Medium prime bungs.....	8 @ 10
Small prime bungs.....	21 @ 24

SEEDS AND HERBS

	Whole	Ground
Caraway seed.....	1.00	1.15
*Cominos seed.....	23	26
Mustard sd., fcy, yel.....	25	
American.....	15 1/2	
Marjoram, Chilean.....	24	29
Oregano.....	12	15

*Nominal.

OLEOMARGARINE

White domestic, vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	14.93
Raw soap stocks:	
Cents per lb. del'd. in tank cars.	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East.....	3 1/2
Corn foots, basis 50% T.F.A. Midwest.....	3 1/2
East.....	3 1/2
Soybean foots, basis 50% T.F.A. Midwest and West Coast.....	3 1/2
East.....	3 1/2
Soybean oils, in tanks, f.o.b. mills, Midwest.....	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2

Manufacturer to jobber prices, f.o.b.

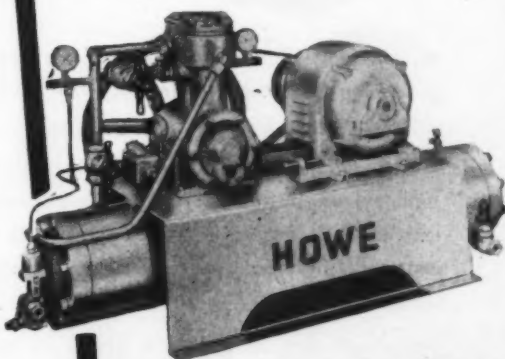
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Economical operation of meat packing plants calls for engineered refrigeration for each operation in meat processing and storage.

Smaller size units—each one built to do a specific refrigeration job has been found through wide experience to give plant flexibility, resulting in a large saving in operating costs. This saving can be made in your plant as it has been made in hundreds of others.

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Profit by our "Know Howe" based on 33 years of Refrigeration Equipment Building.



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HOWE ICE MACHINE COMPANY
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**PREFERRED
PACKAGING
SERVICE**

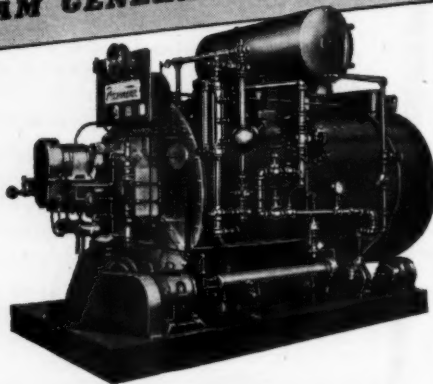
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"DELIVERED AT 6 P. M. -FULL STEAM PRESSURE BY TEN!"

That's the kind of installation records being made by this new O & S "packaged" power plant . . .

Powermaster STEAM GENERATING UNIT



● All the equipment you need for fast steam generation is combined in this one fully-automatic unit. Delivered ready to use!

Wired, mounted, with oil burner, controls and condensate return built in, the Powermaster delivers full pressure from cold water in a matter of minutes. And no stack is needed for draft.

One source for the complete unit . . . one responsibility for quick installation, efficient operation and dependable service!



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*T. M. Reg. U. S. Pat. Off.

ORR & SEMBOWER INC.

READING



PENNA.

Builders of Better Boilers Since 1885

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed	
Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Skd. hams, 14/18 lbs.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/4
Steer hfr., tri., good.....	20 1/4
Steer, hfr., tri., commercial.....	19 1/4
Steer, hfr., reg. ch., utility.....	17 1/4
Steer, hfr., reg. ch., choice.....	24
Steer, hfr., reg. ch., good.....	22 1/4
Steer, hfr., reg. ch., commercial.....	21 1/4
Steer, hfr., reg. ch., utility.....	18 1/2

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	25 1/4
Steer, hfr., rib, good.....	24 1/4
Steer, hfr., rib, commercial.....	22 1/4
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. dn.....	25
Shoulders, regular.....	22
Butts, regular 3/5 lbs.....	26 1/4
Hams, regular, under 14 lbs.....	23 1/4
Hams, skinned fresh, under 14 lbs.....	25 1/4
Picnics, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	15 1/4

City	
Pork loins, fr., 10/12 lbs.....	26 1/4
Shoulders, regular.....	23 1/4
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	23 1/4
Hams, sknd., under 14 lbs.....	25 1/4
Picnics, bone in.....	22 1/4
Pork trim., ex. lean.....	32
Pork trim., regular.....	19 1/4
Spareribs, medium.....	16 1/4
Boston butts, 3/5 lbs.....	28

*COOKED HAMS

Cooked hams, skin on, fattd., 8/down.....	43
Cooked hams, skinless, fattd., 8/down.....	46 1/4

*SMOKED MEATS

Reg. hams, under 14 lbs.....	20
Reg. hams, 14/18 lbs.....	21 1/4
Reg. hams, over 18 lbs.....	20 1/4
Skd. hams, under 14 lbs.....	20 1/4
Skd. hams, 14/18 lbs.....	21 1/4
Skd. hams, over 18 lbs.....	20 1/4
Picnics, bone in.....	22 1/4
Bacon, Western, 8/12 lbs.....	20 1/4
Bacon, city, 8/12 lbs.....	20 1/4
Beef tongues, light.....	21
Beef tongues, heavy.....	21 1/4

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, if fat lb.	
Oct. 10, under 50 lbs.....	23 1/4
81 to 99 lbs.....	23 1/4
100 to 119 lbs.....	24 1/4
120 to 139 lbs.....	24 1/4
140 to 159 lbs.....	24 1/4
160 to 179 lbs.....	24 1/4
180 to 199 lbs.....	24 1/4
200 to 219 lbs.....	24 1/4

*DRESSED VEAL

Hide off

Choice, 50@275 lbs.....	23 1/4
Good, 50@275 lbs.....	23 1/4
Commercial, 50@275 lbs.....	23 1/4
Utility, 50@275 lbs.....	23 1/4

*Quot. are for zone 9 and include 50c for del. An additional 1/4c per cwt. permitted if wrapped in netting.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	27 1/4
Lamb, good.....	26 1/4
Lamb, commercial.....	25 1/4
Mutton, good & choice.....	14 1/4
Mutton, utility & cull.....	13 1/4

*Quotations are for Zone 9.

FANCY MEATS

Tongues, Type A.....	25 1/4
Sweetbreads, beef, Type A.....	24 1/4
Sweetbreads, veal, Type A.....	24 1/4
Beef kidneys.....	22 1/4
Lamb fries, per lb.....	29 1/4
Livers, beef, Type A.....	24 1/4
Oxtails, under 1/2 lb.....	24 1/4

Prices 1. c. 1. and loose basis for zone 9. For lots under 500 lbs., add \$0.625.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.75 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended October 13, 1945, were reported as follows:

	Week Oct. 13	Previous week	Year ago
Cured meats, pounds.....	20,066,000	21,151,000	20,066,000
Fresh meats, pounds.....	30,307,000	35,242,000	44,418,000
Lard, pounds.....	2,672,000	2,811,000	6,000,000



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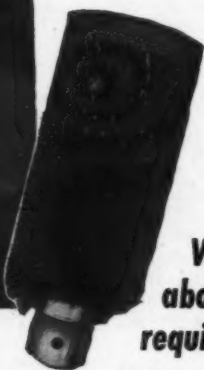
Inquiries Invited

HAM BOILER CORPORATION

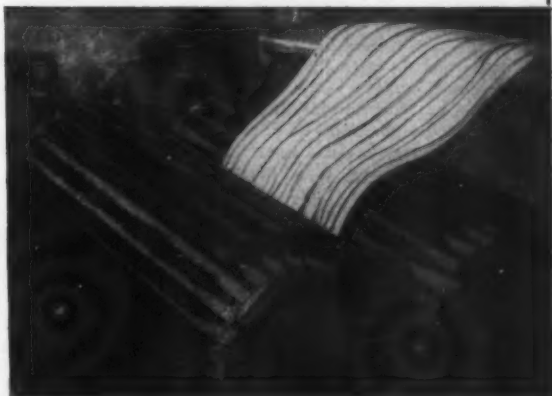
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**PALCO
INSULATION
WOOL**

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASES.—About 830,600,000 lbs. of inedible fats and oils are available for allocation in the October-December period, as compared with allocations of 1,086,000,000 lbs. in the final quarter of 1944. Of this 791,000,000 lbs. will be available for civilian use, as compared with 720,400,000 lbs. in the third quarter; the remaining 39,600,000 lbs. for non-civilian allocation is divided among the U. S. military and war service use, U. S. territories, countries supplied by FEA and some smaller commercial shipments. The government reported that the fats and oils situation is expected to remain relatively tight in the months immediately ahead. Some relief is probable after the turn of the year when lard production increases.

There was little change in the tallows and greases market this week. Greases are very tight and supplies far under demand. A bit more tallow is available as heavy slaughter of cattle continues, but all offerings are readily absorbed at full ceiling prices. Grease sales this week included A-white at 8½¢; B-white, 8½¢; yellow at 8½¢, and lower grades at full ceiling prices. Tallow sales included fancy at 8½¢; choice, 8½¢; special, 8½¢, and all other grades at maximum prices.

NEATSFOT OIL.—No definite trend is noticeable in the neatfoot oil market. Small purchases go at ceiling prices while bids for larger lots are under maximum quotations.

STEARINE.—No sizable trading reported, but demand is very broad.

OLEO OIL.—Offerings are lacking and others continue to go over unfilled.

GREASE OIL.—There is little change in this market with demand fair and offerings moderate. No. 1 grease oil is 14¢; prime burning, 15½¢, and acidless tallow oil, 13½¢.

VEGETABLE OILS

Fourth quarter allocations of fats and oils were released this week by the Department of Agriculture and are somewhat larger than those of the July-September period but considerably lower than for the final quarter of last year. Total amount of fats and oils for allocation to all claimants for the October-December period is 2,142,300,000 lbs., compared to 1,893,500,000 lbs. for the third quarter this year and 2,634,400,000 lbs. for the last quarter of 1944. Of the 580,800,000 lbs. of shortening and other edible oils available in the fourth quarter, civilians have been allocated 504,700,000 lbs., as against 429,400,000 lbs. in the third quarter and 488,000,000 for the final quarter of last year. The non-civilian allocation totals 76,100,000 lbs.

SOYBEAN OIL.—Soybeans are moving to market in larger supplies now and it is hoped that more oil will be available in the near future. Most crushers are not booking new business, preferring to wait until their stocks of beans are larger. The market continues to be quoted at the full ceiling with demand good at all times and bids offered for delivery well into next year.

PEANUT OIL.—No great action is reported in the peanut oil market. Here, too, most crushers are awaiting greater supplies of peanuts before making any oil commitments. Demand strong at full ceiling prices.

OLIVE OIL.—Members of the trade have just about given up all hope of any olive oil being imported here because of the short world supply. It may be another growing season before any imports are possible.

COTTONSEED OIL.—There appears to be no let up in demand for cottonseed oil at firm prices, but offerings are scarce. The futures trade remains firm and quiet with trading very thin.

BY-PRODUCTS MARKETS

Blood

Unground, loose	Unit Ammonia \$3.25
-----------------------	---------------------

Digester Feed Tankage Materials

Unground, per unit ammonia.....	\$3.25
Liquid stick, tank cars.....	2.00

Packinghouse Feeds

65% digester tankage, bulk.....	\$7.25
60% digester tankage, bulk.....	71.50
55% digester tankage, bulk.....	65.00
50% digester tankage, bulk.....	60.25
45% digester tankage, bulk.....	54.50
50% meat, bone meal scraps, bulk.....	70.00
†Blood-meal	39.43*
Special steam bone-meal.....	60.00@65.00

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50.....	Per ton 35.00@36.00
Steam, ground, 2 & 26.....	35.00@36.00

Fertilizer Materials

High grade tankage, ground	Per ton \$ 3.25@ 4.00
10@11% ammonia	35.00@36.00
Bone tankage, unground, per ton.....	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

Hard pressed and expeller unground	Per unit
*55% protein or less.....	\$1.25
*55 to 75% protein.....	1.25

Gelatine and Glue Stocks

Calf trimmings (limed).....	Per cwt. \$1.00*
Hide trimmings (green salted).....	.50
Sinews and pizles (green, salted).....	.50

Cattle jaws, skulls and knuckles.....	Per ton \$45.00
Pig skin scraps and trim, per lb.....	7½¢@7½¢

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

Round shins, heavy	Per ton \$70.00@80.00
light	75.00
Flat shins, heavy	65.00@70.00
light	60.00
Blades, buttocks, shoulders & thighs.....	62.50@65.00
Hoofs, white	normal
Hoofs, house run, assorted.....	46.00@45.00
Junk bones	35.00

‡Delivered Chicago.

Animal Hair

Winter coil dried, per ton.....	\$ 60.00
Summer coil dried, per ton.....	35.00@37.00
Winter processed, black, lb.....	9
Winter processed, gray, lb.....	9
Cattle switches	4 @ 4½

STEDMAN

2-STAGE GRINDERS

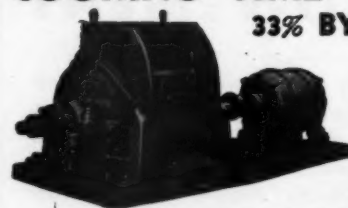
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DRIED BLOOD TANKAGE
and other
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Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

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IN THE M & M HOG CUTS RENDERING COSTS

Reduces fat, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

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Briskets, Flanks, Caul, Cod
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HIDES AND SKINS

Domestic hide markets dormant — New buying permits generally expected Oct. 29 — Some French buying in South American market.

Chicago

HIDES.—All domestic hide markets were quiet this week, this being an in-between accumulation period. The last buying permits for Sept. hides expired on Oct. 6 and the new buying permits for Oct. hides will not be released until Oct. 29, according to the best information now available.

All packer hide markets were left in a well sold up condition following the last trading period. In view of the present form in which the buying permits are being released, without specifying in which market the buyer shall operate, buying interest centers first on the packer market. With the present worldwide demand for hides, this would seem to assure the packer market a tight ceiling price position for some time to come.

Anticipating such pressure on the packer hide market, some tanner buyers last month turned immediately to the small packer market for their needs. Small packer hides were closely sold up and market is quotable at the ceiling of

15c flat, trimmed, for all-weight native steers and cows, and 14c for brands.

The Pacific Coast market was also sold up at the local ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points, with further inquiry reported for more hides.

The present style of buying permit results in buyers turning to the country hide market as a last resort in order to fill their permits, and forces a differential against country hides based on quality of take-off, condition, etc. The best light average country all-weights, around 40-lb. ave., of current take-off, moved at the full ceiling of 15c flat, trimmed, or 14c untrimmed, with brands going at a cent less; 50/55 lb. ave. stock moved ½¢@1c under the ceiling, with bids for heavier and older salting hides around 1½¢ under the maximum, depending upon location and proportion of renderers' hides included. However, the Raw Materials Board has allocated a little over 400,000 hides for export during Oct., of which 200,000 are to be domestic hides, and this business is expected to absorb surplus country offerings.

Federally inspected cattle slaughter at 32 centers for the week ended Oct. 13 totalled 260,819 as against 255,886 for previous week, and 256,193 for the cor-

responding week a year ago. Calf slaughter last week totalled 137,119, as compared with 130,207 for previous week, and 159,056 for same week a year ago.

FOREIGN WET SALTED HIDES.

Reported trading last week in the South American market totalled 18,600 hides. For the month of Aug., exports from the Argentine were reported as 164,000 hides, as against 160,000 for July, and 525,000 for Aug. 1944. The eight month total for 1945 was 2,448,000, as against 3,877,000 for same period of 1944.

At the opening of the week, 5,000 Anglo heavy steers sold to France; 1,000 more moved to England; 5,000 more heavy steers went to unknown buyers; a total of 6,500 Sansinena heavy steers, and also 1,100 Smithfield, 1,200 Corpn. Sansinena and 1,000 other light steers, went to buyers who act for both Canada and England. Later, the same buyers took 1,000 light steers and 2,000 extremes; 500 extremes sold to France; and an unknown buyer took 1,000 extremes, bringing total for the week so far to 25,300 hides.

CALF AND KIPSKINS.

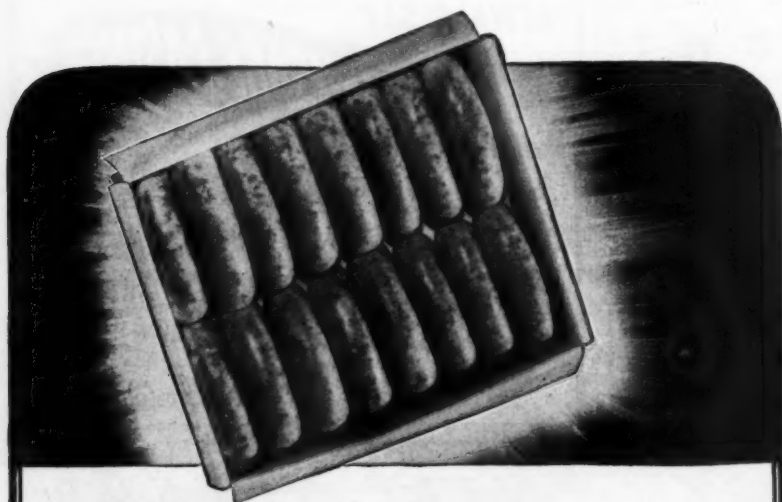
— Calf slaughter, which includes kips, has been climbing steadily but is still below the kill at this time a year ago, and far below the current demand for the skins. All calf and kip markets were well sold up last month and are quotable strong at the ceiling prices, as previously quoted.

SHEEPSKINS. — Packer shearings continue to enjoy an active demand, with production steadily declining as the weather cools. Sales of No. 1's are reported in a range of \$2.00@2.15, with best points working around the top; two cars moved at \$2.15. Couple mixed cars also reported, involving No. 2's in a range of \$1.10@1.20, and No. 3's 85¢@95¢. The lower grades are in light production, with a good inquiry, but most buyers are said to be becoming a little selective. Pickled skins are firm and sold ahead at individual ceilings by grades; market quotable \$7.75@8.00 per doz. packer production. Several mid-west packers sold Oct. wool pelts at the week-end but no details were disclosed; there are intimations, however, which are credited in some quarters, that westerns moved at \$2.75@2.85 per cwt. liveweight basis, and natives at \$2.50@2.60 per cwt.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Oct. 13, 1945, were 6,738,000 lbs.; previous week 7,893,000 lbs.; same week last year, 4,306,000 lbs. January 1 to date, 282,998,000 lbs.; same period a year earlier, receipts were 234,606,000.

Shipments of hides from Chicago for week ended Oct. 13, 1945, were 4,550,000 lbs.; previous week 5,568,000 lbs.; same week last year 4,301,000 lbs. January 1 to date, 181,300,000 lbs.; compared with 172,543,000 lbs. for the same time last year.



*Naturally, fine sausage
looks its quality in*



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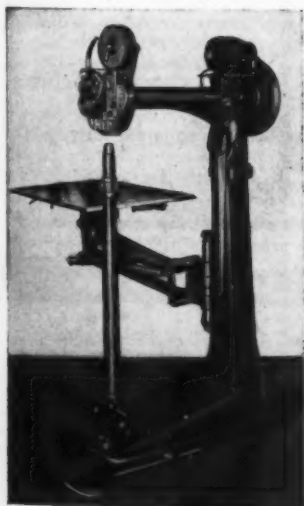
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This Combination Stitcher Performs Two Important Shipping Operations:

1. Wire stitches the tops of BLISS BOXES after they are filled.
2. Wire stitches the bottoms and tops of regular SLOTTED CONTAINERS.

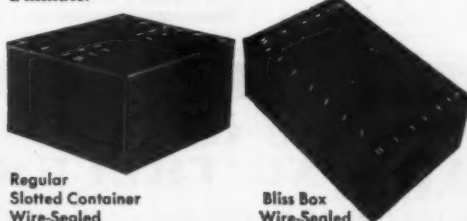


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Many packers have found this double duty Stitcher to be economical and practical in Filling and Shipping Departments where both the Bliss Boxes and regular Slotted Containers are filled and sealed.

This stitcher is especially suitable in the smaller shipping departments where installation of separate top and bottom stitchers is not warranted.

Change from top to bottom stitching requires only a minute.



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Wire-Sealed

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Wire stitching both top and bottom provides a uniformly secure closure and gives added strength and rigidity to the case.



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MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	Sept., 1945
Meat placed in cure—	lbs.
Beef	12,678,627
Pork	124,206,032
Smoked and/or dried—	
Beef	2,680,005
Pork	93,822,623
Sausage—	
Fresh, finished	29,191,871
Smoked and/or cooked	92,361,423
To be dried or semidried	11,883,302
Loaf, headcheese, chili con carne, jellied product, etc.	20,299,785
Cooked meat—	
Beef	3,155,481
Pork	19,853,082
Canned meats and meat food products—	
Beef	25,322,463
Pork	57,157,999
Sausage	10,195,535
Beef	3,970,072
All other	45,823,988
Bacon (sliced)	30,523,822
Lard—	
Rendered	63,000,734
Refined	57,644,165
Rendered pork fat—	
Rendered	5,206,843
Refined	3,582,480
Oil stock—	
Edible tallow	11,263,435
Compound containing animal fat	7,097,290
Oil stock containing animal fat	23,442,644
Miscellaneous	3,532,763
Total	2,271,747
	*761,091,211

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

WEEK'S CLOSING MARKETS

ident. Many of the society's technical and other committees are scheduling meetings of their members during the three-day period.

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture during August, 1945, compared with a year earlier.

	Aug., 1945	Aug., 1944
	lbs.	lbs.
Butter culture	16	...
Butter flavor	227	1,839
Citric acid	97	297
Color	50	...
Corn oil	759,413	968,479
Cottonseed oil	19,629,406	13,372,490
Cottonseed stearine	99	...
Derivative of glycerine	64,979	54,148
Diacyl	61	65
Esterine	11,100	8,164
Lecithin	40,080	35,634
Milk	6,434,873	5,961,295
Monostearine	33,832	32,063
Neutral lard	128,005	434,926
Lard flakes	...	8
Oil oil	197,238	496,361
Oil stearine	159,200	216,572
Oil stock	18,900	45,908
Peanut oil	621,414	1,503,744
Salt	1,184,649	1,682,893
Soda (benzoate of)	25,830	24,793
Soya bean oil	9,532,908	10,112,735
Soya bean stearine	924	...
Soya flakes	...	5,400
Sunflower oil	...	866
Tallow	2,475	...
Vitamin concentrate	9,261	5,545
Total	38,861,246	34,864,305

MARGARINE PRODUCTION

Margarine produced in August, 1945, according to U. S. Treasury Department:

	Aug., 1945	Aug., 1944
	lbs.	lbs.
Production of uncolored margarine	38,169,587	33,263,077
Production of colored margarine	12,029,890	4,401,603
Total	50,199,477	37,664,680
Uncolored margarine withdrawn tax paid	38,758,791	33,285,071
Colored margarine withdrawn tax paid	1,026,644	1,067,832
Total	39,785,435	34,352,903

SEPTEMBER BUFFALO LIVESTOCK

	Cattle	Calves	Hogs	Sheep
Receipts	35,945	9,963	5,692	55,583
Shipments	24,317	5,226	2,498	40,759
Local slaughter	11,055	4,737	2,915	15,340

THURSDAY'S CLOSING

Provisions

There has been a slight increase in numbers of spring pigs marketed this week, but total supply of hogs continues far below needs. Most trading is confined to part-car lots and some primal pork cuts are absent from the selling list. Beef cuts are also tight at full ceiling prices.

Cottonseed Oil

December 14.31b; March 14.31b; May 14.00b; July 13.75b; Sept. 13.50b. No sales.

CHICAGO HIDE QUOTATIONS

	Week ended Oct. 19, '45	Prev. week	Cor. week, 1944
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt	@14½	@14½	@14½
brnd'd str.	@14½	@14½	@14½
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
str.	@14½	@14½	@14½
Brnd'd cows	@15½	@15½	@15½
Hvy. nat. cows	@15½	@15½	@15½
Lt. nat. cows	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23½ @27	23½ @27	23½ @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls	@11½	@11½	@11½
Brnd'd bulls	@10½	@10½	@10½
Calfskins	20½ @23	20½ @23	20½ @23
Kips, nat.	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str.	14 @15	14 @15	@15
Hvy. cows	14 @15	14 @15	@15
Extremes	@15	@15	@15
Bulls	@11½	@11½	@11½
Calfskins	16 @18	16 @18	@18
Kipskins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings	2.10 @2.15	2.10 @2.15	1.35 @1.50
Dry pelts	25 @26	25 @26	25½ @26

ASRE SCHEDULES ANNUAL

MEETING DECEMBER 10-12

The 41st annual meeting of the American Society of Refrigerating Engineers will be held December 10-12 at the Hotel Pennsylvania, New York. Four technical sessions have been planned by Charles S. Leopold, national vice president and chairman of the program committee. Special entertainment features will be arranged by the New York section of the society, under the leadership of Paul B. Christensen. Besides evening festivities for everyone attending the meeting, there will be special events for the women guests.

Report of the tellers of election will be made during the meeting and the national officers for 1946 will be installed by John F. Stone, outgoing pres-

OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY
FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR
SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

LIVESTOCK MARKETS *Weekly Review*

MEAT OUTPUT DECLINES 6,000,000 LBS. IN WEEK ON SMALL HOG SLAUGHTER

The War Meat Board estimates that meat production in federally inspected plants last week totaled 283,000,000 lbs., 6,000,000 lbs. less than in the preceding week and 32,000,000 lbs. under a year ago. The reduction from the week ended October 6 and the corresponding week in 1944 was due chiefly to the smaller slaughter of hogs.

Estimated slaughter of hogs under federal inspection for the week ended October 13 was 425,000 head. This was 44,000 less than in the preceding week and 445,000 under the 870,000 slaughtered in the corresponding week last year. The total output of pork was estimated at 69,000,000 lbs., compared with 78,000,000 lbs. for the preceding week and 121,000,000 lbs. a year ago.

Inspected cattle slaughter was estimated at 349,000 head, compared with 344,000 for a week earlier and 331,000 a year ago. The output of beef from this slaughter was 167,000,000 lbs., compared with 165,000,000 lbs. the preceding week and 144,000,000 lbs. in the same week a year ago.

Last week's calf slaughter in federally inspected plants totaled 193,000 head, an increase of 5,000 over the preceding week, but a decrease of 16,000 from the corresponding week last year. Production of veal was estimated at 27,000,000 lbs., the same as a week earlier but 3,000,000 lbs. less than a year ago.

The Board's estimate of sheep slaughter for the week amounted to 463,000 head, up 22,000 from a week ago but 41,000 under a year earlier. Lamb and mutton production for the week was calculated at 20,000,000 lbs., 19,000,000 lbs. and 20,000,000 lbs., respectively.

Winter Lamb Feeding on Smaller Scale Than 1944

Information available early in October indicates that the number of lambs and sheep to be fed for the coming winter and spring market will be less than the number fed a year earlier, the Department of Agriculture reports. Feeding probably will be on a larger scale in the eastern Corn Belt, but will be reduced in the western Corn Belt and in the western states. The extent of the reduction in the western Corn Belt will depend in large measure upon the development of wheat pastures in western Kansas and the number of lambs moved into this area.

Shipment of feeder lambs into the Corn Belt states during the three months, July to September, was somewhat larger this year than last—a rather sharp increase in the movement into the eastern Corn Belt more than offsetting a reduction into the western Corn Belt.

SIX MONTHS' NOTICE ON END OF CATTLE SUBSIDY

Secretary of Agriculture Clinton P. Anderson guaranteed at least six months' notice previous to termination of the cattle subsidy program in the following message to F. E. Mollin, executive secretary of the American National Live Stock Association:

"I HAVE NEVER ANNOUNCED CATTLE SUBSIDIES WILL TERMINATE AT SPECIFIC DATE, BUT I HAVE SAID THEY MUST BE REMOVED AND HAVE SUGGESTED JUNE OR JULY AS THE TIME OF YEAR WHEN REMOVAL WOULD INVOLVE LESS DAMAGE TO FEEDERS AND PRODUCERS. ANNOUNCE-

MENT OF PROGRAM REMOVING SUBSIDIES WILL BE MADE AT LEAST SIX MONTHS PRIOR TO RE- MOVAL."

Previous to this announcement, made in answer to an inquiry by Mr. Mollin, uncertainty as to the termination of the subsidy program had caused uneasiness in the cattle business.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, during September, 1945, by stations:

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark and Jersey				
City	47,630	38,455	108,671	177,235
Baltimore & Phila.	20,884	3,834	54,119	11,121
NORTH CENTRAL				
Cincinnati, Cleve. & Indpls.	32,877	9,581	122,849	27,459
Chicago, Elburna	132,742	30,166	196,884	151,000
St. Paul-Wis. Group ¹	108,058	69,695	149,023	94,823
St. Louis				
Area ²	80,308	60,184	107,902	77,466
Sioux City	40,040	4,241	54,001	48,758
Omaha	90,971	9,415	78,229	125,907
Kansas City	114,795	52,389	68,156	90,362
Iowa & S. Minn. ³	58,474	26,398	321,634	105,546
SOUTHEAST ⁴	42,166	30,576	25,117	777
S. CENT. WEST ⁵	140,024	114,575	60,770	132,686
ROCKY MOUNTAIN⁶				
TAI ⁷	28,437	6,208	25,665	56,937
PACIFIC ⁸	78,053	14,993	54,886	181,301
Total-Sept.	1,357,682	665,757	1,921,751	1,656,694
Total-Aug.	1,292,103	603,439	2,205,747	1,567,362
Av. Sept. 5-yr. (1940-44)	1,086,180	531,390	3,523,194	1,848,382

Other animals slaughtered during September 1945: Horses 5,582, Goats 388; September 1946: Horses 3,711, Goats 467.

¹Includes St. Paul, South St. Paul, Newport, Minn., and Madison, Milwaukee, Wis. ²Includes St. Louis Nat. Stock Yards, East St. Louis, Ill. & St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Decatur, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes South St. Joseph, Mo., Wichita, Kans. ⁶Oklahoma City, Okla., and Fort Worth, Tex. ⁷Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁸Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Oct. 17, 1945, reported by Office of Production & Marketing Administration:

HOGS (quotations based on hard hogs): Chicago Mat. 8th. Yds. Omaha Kans. City St. Paul

BARRWS AND GILTS:

Good and Choice:

120-140 lbs.	\$14.00-14.85	\$14.80 only			
140-160 lbs.	14.50-14.85	14.80 only	\$14.50 only	\$14.25-14.55	\$14.55 only
160-180 lbs.	14.85 only	14.80 only	14.50 only	14.40-14.55	14.55 only
180-200 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.55 only
200-220 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.55 only
220-240 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.55 only
240-270 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.55 only
270-300 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.55 only
300-330 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.55 only
330-360 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.55 only

Medium:

160-220 lbs.	14.00-14.85	14.50-14.80	14.00-14.50	14.40-14.55	14.35-14.55
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80WS:

Good and Choice:

270-300 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.80 only
300-330 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.80 only
330-360 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.80 only
360-400 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.80 only

Good:

400-450 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.80 only
450-500 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.80 only

Medium:

250-350 lbs.	12.75-13.75	13.75-14.05	13.50-13.75	13.80 only	13.50-13.80
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SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

700-900 lbs.	17.00-17.90	16.50-17.75	16.25-17.50	16.25-17.65	16.75-17.50
900-1100 lbs.	17.40-18.90	16.50-17.90	16.50-17.85	16.50-17.95	16.75-17.70
1100-1300 lbs.	17.50-18.00	16.75-17.90	16.75-17.65	16.50-17.65	16.75-17.70
1300-1500 lbs.	17.50-18.00	16.75-17.90	16.75-17.65	16.75-17.65	16.75-17.70

STEERS, Good:

700-900 lbs.	14.25-17.00	14.25-16.50	14.25-16.50	14.00-16.50	14.50-16.75
900-1100 lbs.	14.75-17.50	14.50-16.50	14.75-16.75	14.25-16.50	14.50-16.75
1100-1300 lbs.	15.25-17.50	14.75-16.75	15.00-16.75	14.50-16.75	14.50-16.75
1300-1500 lbs.	15.25-17.50	14.75-16.75	15.00-16.75	14.75-16.75	14.50-16.75

STEERS, Medium:

700-1100 lbs.	12.00-15.00	12.00-14.50	11.75-14.75	12.50-14.50	11.00-14.50
1100-1300 lbs.	12.50-15.25	12.50-14.75	12.50-14.75	12.00-14.50	11.00-14.50

STEERS, Common:

700-1100 lbs.	10.50-12.25	10.00-12.50	10.00-12.00	10.25-12.50	9.00-11.00
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HEIFERS, Choice:

600-800 lbs.	16.50-17.50	16.25-17.50	16.00-17.25	15.75-17.25	15.75-17.50
800-1000 lbs.	17.00-18.00	16.25-17.50	16.25-17.50	16.00-17.50	16.00-17.70

HEIFERS, Good:

600-800 lbs.	13.75-16.75	14.00-16.25	14.50-16.00	13.75-16.00	13.00-15.75
800-1000 lbs.	14.25-17.25	14.00-16.25	14.75-16.25	14.00-16.00	13.00-16.00

HEIFERS, Medium:

500-900 lbs.	11.00-14.00	11.00-14.00	10.50-14.25	10.00-13.25	10.50-13.00
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HEIFERS, Common:

500-900 lbs.	10.00-11.00	9.00-11.00	9.00-10.50	8.75-10.00	8.50-10.50
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COWS, All Weights:

Good	12.75-14.00	11.50-13.50	11.50-12.75	11.75-13.25	11.25-13.50
Medium	11.50-12.75	9.75-11.50	10.00-11.50	10.25-11.75	9.75-11.25
Cut & com.	7.75-11.50	7.75-9.75	7.00-10.00	7.50-10.25	7.50-9.75
Canner	7.00-7.75	6.00-7.75	6.00-7.00	6.00-7.50	6.25-7.50

BULLS (Ylgs. Excl.), All Weights:

Beef, good	12.25-13.75	11.75-12.75	12.25-13.25	11.50-12.50	12.00-13.00
Sausage, good	11.75-12.75	11.00-11.75	11.50-12.25	10.50-11.50	10.50-11.50
Sausage, medium	10.75-11.75	10.00-11.00	10.50-11.50	9.75-10.50	9.25-10.50
Sausage, cut. & com.	9.00-10.75	7.75-10.00	8.25-10.50	7.75-9.75	7.00-9.25

VEALERS:

Good & choice	13.50-15.00	12.50-15.50	12.50-14.50	12.50-14.00	13.00-14.50
Com. & med.	9.00-13.50	9.00-12.50	9.00-12.50	9.50-12.50	8.50-13.00
Cull	7.00-9.00	6.00-9.00	7.00-9.00	7.00-9.50	6.00-8.50

CALVES:

Good & choice	11.50-13.00	12.00-14.50	12.00-14.00	10.50-13.50	11.00-13.00
Com. & med.	8.50-11.50	8.50-12.00	9.00-12.00	9.00-10.50	8.00-11.00
Cull	7.00-8.50	6.50-9.50	7.00-9.00	7.00-9.00	6.00-8.00

SLAUGHTER LAMBS & SHEEP:

LAMBS, Choice:

Good & choice	14.75-15.00	14.00-14.50	14.00-14.50	13.75-14.25	13.25-13.75
Med. & good	12.50-14.50	12.00-13.25	12.00-13.50	12.50-13.50	10.50-13.00
Common	10.75-11.75	10.00-11.50	10.00-11.50	11.00-12.25	9.50-10.25

YLG. WETHERS:

Good & choice	12.00-12.50			11.50-12.00	11.50-12.25
Med. & good	10.50-11.75			10.25-11.25	9.50-11.25

EWES:

Good & choice	6.00-6.50	5.25-5.75	5.35-5.60	5.50-6.00	5.50-6.00
Com. & med.	5.00-6.00	4.00-5.00	4.50-5.35	4.25-5.25	4.00-5.25

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on short stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended October 13, 1945.

	Week ended Oct. 13	Prev. week	Cor. week, 1944
Chicago	21,720	21,296	20,187
Kansas City	20,708	27,216	26,101
Omaha	22,651	23,093	26,921
East St. Louis	17,019	15,961	13,987
St. Joseph	15,304	14,780	17,005
Sioux City	9,215	10,328	10,705
Wichita	6,392	5,077	6,916
Philadelphia	3,179	2,164	
Indianapolis	2,362	2,640	1,986
New York & Jersey City	13,497	11,871	12,054
Ola. City	18,499	13,565	20,371
Cincinnati	6,274	5,981	6,962
Denver	10,007	10,070	9,524
St. Paul	16,099	15,945	17,497
Milwaukee	6,708	4,824	4,353
Total	196,555	186,433	196,413

*Cattle and calves.

	Week ended Oct. 13	Prev. week	Cor. week, 1944
Chicago	45,874	51,535	76,091
Kansas City	15,631	17,107	38,335
Omaha	12,927	14,528	31,521
East St. Louis	26,957	30,304	63,392
St. Joseph	9,092	10,663	20,461
Sioux City	8,044	8,457	15,949
Wichita	2,296	2,243	5,106
Philadelphia		6,106	11,908
Indianapolis	9,715	15,114	20,513
New York & Jersey City	23,667	28,902	48,257
Ola. City	4,894	4,030	8,251
Cincinnati	6,037	8,729	15,504
Denver	4,793	4,973	8,434
St. Paul	6,440	6,829	19,771
Milwaukee	3,173	3,177	7,634
Total	179,510	212,817	391,118

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

	Week ended Oct. 13	Prev. week	Cor. week, 1944
Chicago	15,859	3,566	14,006
Kansas City	30,052	28,574	35,695
Omaha	32,534	31,650	35,772
East St. Louis	17,546	11,161	15,777
St. Joseph	15,693	20,446	28,031
Sioux City	15,870	12,129	21,019
Wichita	1,767	1,705	2,158
Philadelphia		3,761	3,678
Indianapolis	3,246	2,697	3,337
New York & Jersey City	59,542	45,789	55,587
Ola. City	3,020	4,114	4,927
Cincinnati	483	1,154	983
Denver	16,405	13,421	17,220
St. Paul	23,157	17,850	32,649
Milwaukee	908	1,242	780
Total	236,282	190,259	272,219

*Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Oct. 15, 1945:

CATTLE:	
Steers, gd. & ch.	\$18.00@18.50
Steers, med. & gd.	16.00@17.50
Cows, com. & med.	10.00@11.00
Cows, can. & cut.	7.00@ 9.25
Bulls, com. & gd.	9.00@11.00

CALVES:	
Vealers, gd. & ch.	\$18.00@18.60
Vealers, com. to gd.	12.00@16.50

HOGS:	
Gd. & ch.	\$13.50

LAMBS:	
Lambs, gd. & ch.	\$16.00@16.50
Ewes, med. to gd.	7.00@ 8.50

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Oct. 13, 1945:

Cattle Calves Hogs* Sheep	
Salable .. 1,244 1,318 253 2,021	
Total (including directs) .. 9,385 9,282 11,261 55,009	
Previous week:	
Salable .. 921 1,252 263 1,594	
Directs .. 8,445 10,425 14,718 40,551	
*Including hogs at 31st street.	

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., Oct. 17.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were fully steady for the week.

Hogs, good to choice:	
160-180 lb.	\$12.50@14.40
180-240 lb.	14.20@14.40
240-330 lb.	14.20@14.40
330-360 lb.	14.20@14.40

Sows:	
270-300 lb.	\$13.45@13.70
400-550 lb.	13.45@13.70

Receipts of hogs at Corn Belt markets for the week ended Oct. 17 were as follows:

	This week	Same day last wk.
Oct. 12	13,400	10,000
Oct. 13	14,900	14,800
Oct. 15	19,500	15,900
Oct. 16	15,700	13,800
Oct. 17	15,500	14,300

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended October 13 were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 13	409,000	163,000	332,000
Oct. 6	380,000	193,000	425,000
1944	411,000	340,000	362,000
1943	396,000	268,000	286,000
1942	365,000	466,000	379,000

AT 11 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 13	297,000	110,000	244,000
Oct. 6	271,000	125,000	285,000
1944	298,000	217,000	318,000
1943	278,000	329,000	342,000
1942	261,000	297,000	280,000

CHAIN STORE SALES

Sales of the Kroger Grocery and Baking Co. for the tenth four-week period ending October 6, 1945, totaled \$33,438,875, a decrease of 3 per cent from sales of \$34,044,414 for the same period a year ago. Cumulative sales for the first ten periods of 1945 totaled \$337,243,597, a minor decrease from sales of \$338,263,441 for the same ten periods last year. Average number of Kroger stores in operation during the period was 2,777 compared with 2,916 stores during the tenth period of 1944, a decrease of 5 per cent.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 13, 1945, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 672 hogs and 282 shippers; Swift, 279 hogs and 295 shippers; Wilson, 571 hogs; Western, 34 hogs; Agar, 707 hogs; Shippers, 2,624 hogs; Others, 2,563 hogs.
Total: 21,720 cattle; 3,808 calves; 13,878 hogs; 15,559 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	6,179	2,327	625	7,874
Cudahy	4,162	1,817	475	9,080
Swift	4,697	2,964	595	5,733
Wilson	3,926	1,897	513	2,547
Campbell	2,018
Korshum	1,132
Others	13,953	590	1,667	2,832
Total	35,217	9,104	3,875	28,066

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	7,361	1,613	6,460	...
Cudahy	4,540	1,104	5,988	...
Swift	5,533	1,055	6,836	...
Wilson	1,418	...	842	...
Independent	...	486
Others	...	2,550

Cattle and calves: Kroger, 805; Eagle, 64; Greater Omaha, 151; Hoffman, 162; Rothchild, 540; Roth, 225; South Omaha, 1,776; Merchants, 45.
Total: 22,360 cattle and calves; 7,576 hogs and 20,126 sheep.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	4,707	3,410	2,080	5,720
Swift	5,845	5,805	1,550	6,327
Hunter	1,823	42	1,614	854
Key
Holl	657	...
Laclede	782	...
Siebel	708	...
Others	4,644	280	1,307	4,645
Shippers	14,598	3,492	5,852	5,102
Total	31,617	13,035	14,234	20,645

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	4,334	2,007	2,400	7,806
Armour	5,263	2,078	2,076	4,043
Others	4,600	2,245	1,825	3,362
Total	14,197	6,330	5,801	18,211

Not including 65 cattle, 422 calves; 4,082 hogs and 3,744 sheep bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	4,565	191	2,463	3,815
Armour	3,855	151	2,480	5,245
Swift	2,764	287	1,506	3,614
Others	570
Shippers	8,203	...	2,174	1,041
Total	19,957	629	8,514	13,715

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	2,401	1,301	1,462	1,767
Guggen
Belm	1,406
Dunn
Ostertag	123	...	115	...
Old	192	...	614	...
Sunflower	63	...	105	...
Pioneer	9	...	31	...
Others	5,635	...	904	133
Total	9,829	1,301	3,200	1,900

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,207	4,232	390	683
Wilson	4,743	4,552	354	675
Others	437	8	696	...
Total	10,387	8,792	1,340	1,358

Not including 320 cattle, 3,454 hogs and 1,662 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	391	355
Kahn's	1,220	213	1,703	...
Lorey	875	...
Mayer	31	...	1,353	...
Schlechter	409	25
Schroth	229	...	1,436	...
Nichols	237
Others	3,727	906	247	257
Shippers	25	178	1,140	3,229
Total	4,968	1,325	6,768	3,841

Not including 1,643 cattle and 571 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,781	4,367	34	5,502
Swift	1,846	5,207	25	4,520
Blue
Bonnet	605	112	15	...
City	611	53	15	...
Rosenthal	290	89	9	...
Total	6,133	9,828	98	10,022

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,309	433	1,902	14,651
Swift	1,918	829	1,536	17,810
Cudahy	786	198	700	4,648
Others	3,786	289	401	15,153
Total	7,859	1,749	4,728	55,262

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,627	3,571	2,473	6,637
Cudahy	708	1,319	...	2,428
Swift	5,644	4,879	3,967	14,092
Others	10,309	1,596
Total	19,288	11,365	6,440	23,157

TOTAL PACKER PURCHASES

	Week ended Oct. 13	Prev. week, Oct. 6	Cor. week, 1944
Cattle	197,310	185,478	196,545
Hogs	76,640	87,790	201,438
Sheep	202,143	221,305	234,563

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 15	17,133	2,637	8,331	10,385
Oct. 16	7,153	984	11,954	3,285
Oct. 17	12,000	800	10,000	5,500

*Wk. so far... 36,286 4,421 30,285 19,170
Wk. ago... 40,431 4,163 20,363 26,283
1944... 39,439 6,137 43,497 31,206
1943... 40,783 3,900 66,374 42,520
*Including 2,427 cattle, 37 calves, 17,774 hogs and 7,379 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 15	5,632	223	578	1,159
Oct. 16	3,400	1,098	805	115
Oct. 17	5,000	200	500	500
Wk. so far	13,972	1,523	1,883	1,774
Wk. ago	15,018	904	1,947	1,437
1944	12,654	785	2,706	3,846
1943	13,507	603	2,395	6,709

OCTOBER RECEIPTS

	1945	1944
Cattle	133,757	131,681
Calves	16,172	22,262
Hogs	115,485	158,562
Sheep	95,772	113,288

OCTOBER SHIPMENTS

	1945	1944
Cattle	52,146	43,757
Hogs	79,073	43,090
Sheep	13,447	10,914

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Wednesday, Oct. 17, 1945:

	Week ended Oct. 17	Prev. week, Oct. 10
Packers' purch.	14,733	10,316
Shippers' purch.	5,913	2,715
Total	20,646	13,031

PACIFIC COAST LIVESTOCK

Receipts for five days ended October 12:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,000	943	720	844
San Francisco	1,925	135	220	3,290
Portland	3,135	550	975	2,315

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Service Dept. IY-9.

DIAMOND CRYSTAL CO., INC., St. Clair, Mich.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U.S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending October 13, 1945.	7,802	2,709	1,202
	Week previous	3,211	2,657	1,580
	Same week year ago	3,933	1,389	443
COWS, carcass	Week ending October 13, 1945.	3,333	2,947	1,748
	Week previous	3,535	2,781	1,846
	Same week year ago	3,883	2,775	1,795
BULLS, carcass	Week ending October 13, 1945.	322	46	186
	Week previous	275	17	188
	Same week year ago	653	43	261
VEAL, carcass	Week ending October 13, 1945.	12,833	1,983	1,164
	Week previous	9,008	2,131	917
	Same week year ago	11,599	1,907	900
LAMB, carcass	Week ending October 13, 1945.	24,570	8,375	7,764
	Week previous	17,246	8,687	11,097
	Same week year ago	43,960	13,576	15,620
MUTTON, carcass	Week ending October 13, 1945.	7,788	1,831	2,935
	Week previous	8,336	2,091	2,347
	Same week year ago	9,212	1,671	2,853
PORK CUTS, lbs.	Week ending October 13, 1945.	940,987	233,073	32,945
	Week previous	347,981	307,333	44,432
	Same week year ago	1,283,175	310,191	43,439
BEEF CUTS, lbs.	Week ending October 13, 1945.	670,070		
	Week previous	350,647		
	Same week year ago	723,750		

LOCAL SLAUGHTERS

CATTLE, head	Week ending October 13, 1945.	13,607	3,489	
	Week previous	11,871	3,179	
	Same week year ago	11,994	2,104	
CALVES, head	Week ending October 13, 1945.	9,421	2,150	
	Week previous	10,456	2,011	
	Same week year ago	12,579	2,302	
HOGS, head	Week ending October 13, 1945.	23,667	5,577	
	Week previous	28,902	6,106	
	Same week year ago	47,715	11,908	
SHEEP, head	Week ending October 13, 1945.	59,002	3,743	
	Week previous	49,128	3,761	
	Same week year ago	56,233	3,678	

Country dressed product at New York totaled 3,217 veal, 3 hogs and 957 lambs. Previous week 3,235 veal, 1 hog and 810 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Hog slaughter at 32 inspected centers for the week ended October 13 dropped to a new low level of only 315,562 head. This was less than half the total of a year ago. Kill of calves and lambs was also under the same week of last year, but the cattle total showed an increase of about 4,000 head.

NORTH ATLANTIC

	Cattle	Calves	Hogs
New York, Newark, Jersey City	13,497	9,421	23,067
Baltimore, Philadelphia	5,939	1,203	12,496

NORTH CENTRAL

Cincinnati, Cleveland, Indianapolis	13,723	2,896	25,614
Chicago, Elburn	32,069	5,062	45,874
St. Paul-Wisconsin Group	25,782	25,489	33,157
St. Louis Area	22,039	20,052	26,937
Sioux City	9,215	2,030	8,944
Omaha	19,458	3,193	12,927
Kansas City	29,798	14,524	15,631
Iowa & So. Minn.	15,397	8,452	66,171

SOUTHEAST

	10,935	7,563	6,499
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SOUTH CENTRAL WEST

	31,965	28,988	20,452
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ROCKY MOUNTAIN

	7,218	2,056	5,374
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PACIFIC

	21,084	3,188	12,701
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Total	260,819	137,119	315,562
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Total prev. week	253,886	130,207	346,447
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Total last year	236,193	139,956	654,578
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*Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden, and Salt Lake, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended Oct. 12	4,028	2,944	3,722
Last week	4,681	3,059	3,798
Last year	3,100	1,362	3,689



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CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Servicemen's Classified Ads

Air Corps captain, 32, single, college graduate, having been interested in the meat industry desires position where these qualities would be useful: "A" graduate institute of Meat Packing in pork, beef, sausage and superintendency; working knowledge of canning; basic knowledge of accounting; ability to handle people. W-206, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Position Wanted

Manager-Superintendent

Experience includes buying, selling and production, full line packinghouse products. Complete knowledge all slaughtering. Handle help efficiently and control costs. Prefer east. W-309, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SAUSAGE FOREMAN wants position in Detroit, Michigan or vicinity, 42 years old, lifetime experience, 14 years with one of the big four. Willing to accept assistant foreman's job under good conditions. German-American, well acquainted with cost formulas, and all kinds of sausage and meat leaf formulas. Reply to Box 310, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CARING FOREMAN: All around hog and beef caring man desires position as foreman or working foreman. Willing to go anywhere. W-311, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLE BUYER: Ten years' successful experience buying for large independent packer. Age 35, married. Can furnish the best of references. Address Box W-293, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

Meat Plant Manager

Interviews with experienced men qualified to direct complete operations of medium-sized meat packing plant, will be held October 30th and 31st in Chicago. Broad knowledge of slaughtering, processing, and plant management required. Write fully in confidence. Write W-300, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING FOREMAN WANTED: For a medium size packing plant in central New York state. Must be sausage maker, have knowledge of slaughtering, cutting, curing, and general packing house operation. Excellent opportunity for aggressive young man. State experience, and salary wanted. References. W-292, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Superintendent Wanted

For small packing plant, located in midwest. Must know all operations, including livestock buying. In reply state qualifications, references and past experience. W-278, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Slaughterhouse Manager

Opportunity for man able to take full charge of all operations, including buying livestock and sales. Eastern suburban federally inspected plant. Capacity 150 cattle weekly. Will consider selling outright, or part interest, to right party with nominal investment. All details confidential. State experience, references, when available, and salary desired. W-291, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Help Wanted

Office Manager, Meat Plants

Interviews with office managers, experienced in meat packing plant operations will be held October 30 and 31 in Chicago. Applicants must be qualified to develop methods and procedures in meat plant accounting and branch office control and be responsible for supervision. Opening represents substantial opportunity. Write fully in confidence. Write W-301, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Assistant to chief engineer of a food packing and canning company operating in the east and midwest. Must have practical knowledge of building construction, refrigeration and power plant practices. Technical graduate with several years' practical experience in meat packing and dairy industries preferred. Position offers permanent employment with excellent prospects. In applying give vital statistics and full details of education, employment and activities to date, also expected starting salary. Replies considered confidential. Interview will be arranged if application shows you meet our requirements. W-280, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Assistant general manager. Excellent opportunity with a medium size packing company. Requires thorough knowledge of production, costs and sales. Give details, experience, qualifications, age and salary expected. W-270, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION SUPERINTENDENT: Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help. Give details of past experience, age, and salary expected. W-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: In vicinity of New York, an experienced working sausage foreman. One who can handle help and take responsibility for getting things done right. A real opportunity with good future for a capable man. Give details, past experience, age, salary desired. Replies confidential. W-302, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Experienced all around beef and small stock butchers, also calf skinner and beef boners. Excellent opportunity, good pay. Replies held confidential. Plant located in Buffalo, N. Y. W-303, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Beef butchers, casing foreman. Excellent pay and steady job. Good future, modern plant in northern Ohio. Write W-304, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SEASONING SALESMAN: A couple of excellent territories open for salesmen with following. Write for particulars. Meat Industry Suppliers, 4432 S. Ashland Ave., Chicago 9, Ill.

ACCOUNTANT WANTED: Experienced pork and beef packinghouse cost accountant to take charge of cost department in Cleveland, Ohio plant. Must understand departmental operations. State age, experience, and salary expected. Permanent position. Reply confidential. W-313, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: A-1 sausage maker, married, who thoroughly understands curing and processing hams and bacon, making sausage and meat specialties, also who can handle help. State salary desired. W-314, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WOMEN WANTED: Experienced in selecting hog and sheep casings, excellent pay. Write stating experience and give references. Armen Berry Casing Co., 2514 Riopelle St., Detroit 7, Mich.

Help Wanted

HOG FLOOR FOREMAN: Experienced in both killing and cutting operations. Prefer man with some knowledge of casing room and beef floor operations. Federally inspected plant located in central Ohio. Give details of past experience, age and salary expected. W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Siders and backers. Good working and living conditions. Good pay for the right men. Grand Rapids Packing Co., Grand Rapids 1, Mich.

Plants Wanted and for Sale

Sausage Factory in California

Netting \$15,000 to \$30,000 per year, B.A.I. inspection. Trade name copyrighted. Price \$60,000. PS-315, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: To buy or lease, small packing plant with B.A.I. inspection, for slaughtering and curing cattle. W-133, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

CANNED MEATS WANTED

Excess of government contracts. Civilian canned meats. Wire your offerings.

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960 Acres at \$7.50 Per Acre

2 miles from county seat, Reynolds County, Missouri. River runs through farm. Located about 125 miles south of St. Louis. About 200 acres is bottom land open for crops, remainder gently rolling upland fine for pasture. Has considerable good timber. One fair set of buildings. Fine for stock farm or ranch, or for hunting and fishing club. CALEB SMITH, SKESTON, MISSOURI

Canned Meat Broker

If you want distribution on the east coast, also export business, we specialize in canned meats only. 20 years' canned meat experience. Quick action on rejects or surplus government contracts. W-283, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

OPPORTUNITY

Lake Wales, Florida, in the heart of cattle country, requires a meat packing plant with slaughtering capacity of 50 animals daily. Write the Chamber of Commerce.

Equipment Wanted and for Sale

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meckin, cracking expeller; 2-4x8 and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-4x12 mechanical cooker; 1-#41 meat grinder; 1-#27 Buffalo silent cutter; 1-Brecht 200 lb. sausage stuffer; 1-Creasy #55 and 1-Victor #23 ice breaker. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

New & Used Equipment For Sale

8 jacketed kettles 60 and 80 gal. stainless steel and aluminum; ham and loaf molds, new or used; new elec. ham pumps; #52 Enterprise grinder; #62 sausage stuffer; U. S. elec. stuffer slicing machine; hog head cleaning machine; 100 ton hydraulic press; new small galv. meat trucks; lot of new casters, iron or rubber; new metal thermometers; 1/2 and 2 ton chain hoists; 1 1/2 ton elec. hoists; 5 phase; 5 and 25 H.P. motors 3 phase; smoke doors, grates, tracks, hangers, switches, beef and hog trolleys, gambrels, ham trees, sausage cages, tree hooks. Chas. Abrams, 68 N. 2nd St., Philadelphia, Pa. Phone Walnut 6885.

Meat and Gravy

Two American soldiers stationed in England found out that whatever else a jeep may be used for, chasing a fox in one just is not being done. Not satisfied with the progress of horses and



MAKING BOTH ENDS MEET

Convention visitors who find themselves intrigued by feats of engineering are urged to inspect the huge counterbalanced bridges spanning the Chicago river.

hounds at a recent hunt, the two G.I.s took after the beast in their jeep. But the foxy fox slipped into a patch of underbrush and eluded the would-be hunters. The "hunters" were politely told by English officials that "one never hunts without an invitation." Proving there's at least one thing that can't be done with a jeep, unless it is invited.



OPA has removed price controls on certain sporting goods items. All ceilings on baseball are off "except balls, mitts, gloves, bats, apparel and shoes." Maybe it won't be long before OPA takes controls off all meat animals "except cattle, cows, bulls, calves, hogs, sheep and lambs."



"One of the first post-war food products you may be able to enjoy is a thermal 'stabilized egg,'" said John Holmes, president of Swift & Company, in a recent radio address on the firm's part in post-war reconversion. "This process," he explained, "will preserve the quality of eggs for long periods."



Out of the Past . . .

(Based on information from the files of THE NATIONAL PROVISIONER)

The current pork shortage had a 1902 counterpart, a study of THE NATIONAL PROVISIONER late in that year reveals. Commenting on the situation late in 1902, the Provisioner said: "During the current week (November 15) hogs and hog products have dropped through a big run. Still the hog shortage is more and more apparent. The rains during the pig dropping season militated against a large pig crop. The dry weather during the later fall has also tended to hurt the pork crop. The slaughter at the principal centers from March 1 to October 29, 1902, was 11,895,000, compared with 14,900,000 for the same period of 1901, or roughly 3,000,000 less for this year."

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Mario Coil Company	70
Mayer, H. J., & Sons Co.	70
McMurray, L. H.	70
Midland Paint & Varnish Co.	70
Mitts & Merrill	70
Morrell, John & Co.	70
New York Meat Packing Co., Inc.	70
Niagara Blower Co.	70
Oakite Products, Inc.	70
Omaha Packing Co.	70
Orr & Sembower, Inc.	70
Pacific Lumber Co.	70
Packers Commission Co.	70
Patterson Parchment Paper Co.	70
Philadelphia Boneless Beef Co.	70
Pick Manufacturing Company	70
Powers Regulator Company	70
Presstite Engineering Co.	70
Rath Packing Co.	70
Ready Foods Canning Corp.	70
Republic Steel Corporation	70
Robbins & Myers, Inc.	70
St. John & Company	70
Sayer & Co., Inc.	70
Smith, H. F., Paper Company	70
Smith's Sons Co., John E.	70
Solvay Sales Corporation	70
Specialty Mfrs. Sales Co.	70
Stahl-Meyer, Inc.	70
Standard Steel Corporation	70
Stangard-Dickerson Corp., The	70
Stange, Wm. J., Co.	70
Stedman's Foundry & Machine Works	70
Stevenson Cold Storage Door Co.	70
Sylvania Industrial Corporation	70
United Cork Companies	70
United States Cold Storage Corp.	70
U. S. Thermo-Control Company	70
Vilter Manufacturing Co.	70
Vogt, F. G., & Sons, Inc.	70
Waldman, Herman, Company	70
Watson Trucking & Forwarding Co.	70
Wilmington Provision Co.	70
Wilson & Co.	70
Wirebound Box Manufacturers Association	70

